

THE NATIONAL

SEPTEMBER 23, 1950

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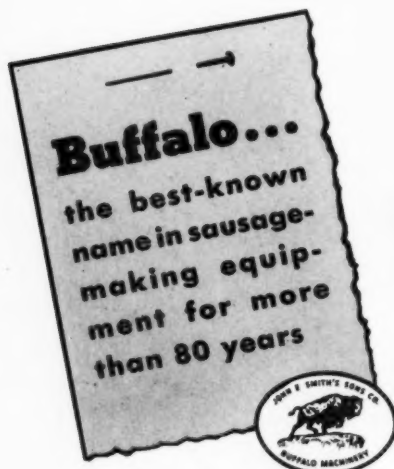
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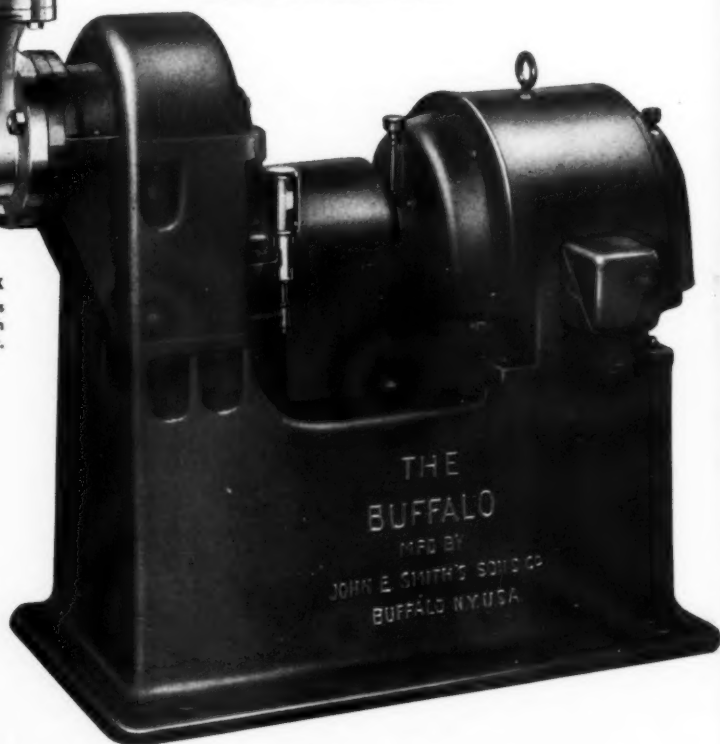


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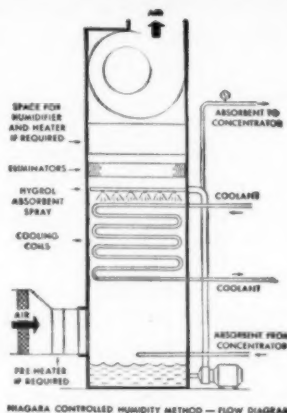
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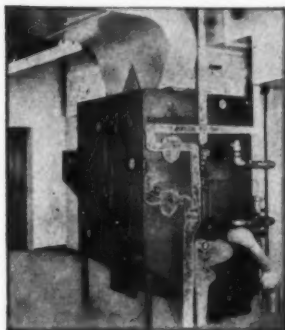
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THE NATIONAL



Provisioner

VOLUME 123 SEPTEMBER 23, 1950 NUMBER 13

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(Mail and Wire)

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THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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Published weekly at 407 S. Dearborn St., Chicago (5), Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

CHICAGO

NO MEAT industry convention in recent years has had so much to offer the packer as does the American Meat Institute forty-fifth annual meeting which opens next Friday, September 29, at Chicago's Palmer House. Packinghouse president, general manager, department head or operating foreman — every person connected with the industry — will find the five-day meeting a source of valuable information and of specific help in the problems which he faces from day to day.

Because of popular demand by its members the Institute is returning this year to the custom of holding sectional meetings for two days prior to the opening of the general sessions. These are liked for several reasons. They enable the packer to send his key personnel in various departments to learn first hand the latest developments in their fields. Also, five-day meetings allow more time for visiting with suppliers and other packers and for seeing the exhibits of packinghouse equipment and supplies.

Months of planning by the Institute have resulted in a program which brings together as sectional meeting speakers some of the best-informed persons in the various fields. It is believed that in every case the subject matter will include the most important current problems.

"What's Ahead?" is the general theme of the 1950 meeting. The future of the meat industry



ALLAN B. KLINE



S. H. SLICHTER



J. P. WOLCOTT

itself will be told at the general sessions by two of the country's leading packers—men whose philosophy is widely respected by progressive businessmen. They are John Holmes, president of Swift & Company, and Jay C. Hormel, chairman of Geo. A. Hormel & Co., whose dramatic subject is "Write Your Own Ticket While You Can."

How the meat packing industry will be affected by the future developments in agriculture, the attitude and action of the government, the financial and economic situation and changing merchandising trends will complete the outlook survey. Every one of the speakers presenting these talks has a national reputation in his field: Allan B. Kline, president of the American Farm Bureau Federation; Congressman Jesse P. Wolcott of Michigan, ranking member of the House banking and currency committee; Sumner H. Slichter, who was for years professor of business economics at Harvard and since 1940 has been Lamont University professor there, and Franklin J. Lunding, best known, perhaps, as president of Jewel Tea Co., but who also holds important positions with Lever Brothers Co. and the Federal Reserve Bank of Chicago.

The annual dinner speaker will be Charles W. Bailey, president of the First National Bank of Clarksville, Tenn. He is a past president of the Tennessee Bankers Association and of the American Bankers Association. A strong proponent of a balanced farm program and grass agriculture, Bailey will speak on "The Four Pillars of Income." These—tobacco, wheat, sheep and cattle—are the major agricultural crops in his state. During the 30 years that Bailey has been president of the First National Bank he has witnessed—and had no small part in—the growth of the Tennessee livestock industry from a negligible stature to its present multi-million dollar standing.

Entertainment at the annual dinner will be by the Purdue University Glee Club, a musical organization which has been popular nationally and internationally for more than 50 years. The group represented the United States at the International Music Festival in Wales last summer, later touring through Europe under the auspices of the State Department.

The dinner will be at 7 p.m. Tuesday in the Grand Ballroom of the Palmer House. Tickets are \$12.50 each, and dress is optional.

Another entertainment event will be the supper party on Sunday evening, also in the Grand Ballroom. A full evening of entertainment and dancing will follow the informal supper. Tickets are \$7.50.

Another highlight of the convention will occur Tuesday afternoon when the American Meat Institute Foundation building on the University of Chicago campus is dedicated. Exercises start at 1:30 in Mandel Hall (see page 56).

Recognizing that an important feature of any meat packer gathering is the display of equipment and supplies, the Institute has made every effort to see that this exhibit is as valuable as possible. It will be somewhat larger than at any previous AMI convention and will abound in action and motion displays. Careful arrangement and routing of traffic is expected to alleviate bottlenecks. The Institute will distribute a prospectus which describes what each manufacturer is exhibiting. A contest has been announced in which packers who visit every exhibitor's booth will have an opportunity to win a complete set of executive office furniture.

On Friday morning sectional meetings on engineering and construction and sales and advertising will be held, and livestock and prepackaging that afternoon. All morning convention sessions begin at 10 a.m. and afternoon sessions at 2 p.m.

Sam S. Sigman, secretary and general manager of the K & B Packing and Provision Co., Denver, will preside at the engineering and construction meeting. First speaker is Ralph W. Ramson, John Morrell & Co., Ottumwa, Ia., who will evaluate characteristics of insulating materials as applied to different types of installations. John A. Heinzelman, Buildice Co., speaking on selection and maintenance of evaporators for packinghouse refrigeration, will discuss the application of air units, floor and ceiling type, both prime



JOHN HOLMES



F. J. LUNDING



JAY C. HORMEL

and extended fin surface and brine spray or dry type, and also pipe coils, both prime and extended fin surface.

Packinghouse wastes and their treatment will be discussed by Kenneth V. Hill, Greeley and Hansen. His talk will cover the quantity and characteristics of packinghouse wastes, their seasonal variations and the unit losses. He will outline typical waste treatment plants, construction and operating costs and the treatment of packinghouse wastes in combination with domestic sewage. Packing plant maintenance by James Black, Cincinnati Butchers' Supply Co., will be the final talk at this meeting.

Speakers at the sales and advertising meeting include Carl Dipman, editor, *Progressive Grocer*; Joseph P. Spang, president, Gillette Safety Razor Co., and B. F. Bills, B. Franklin Bills & Associates. Alex J. McCrea, president, Ohio Provision Co., will preside. Dipman's presentation will emphasize the increased importance of the individual retailer, whereas Spang will deal with the man who represents the manufacturer to the retailer and will emphasize the need for training the salesman to do a more effective, realistic selling job. Bills also will outline how the salesman can best be given the training he needs.

Wire recordings of actual discussions between packer salesmen and retailers will underline the need for better



R. W. RANSOM



J. A. HEINZELMAN



J. P. SPANG

understanding of sales problems at the retail level.

A practical, down-to-earth discussion of four fields of interest to every packer will comprise the livestock meeting. A. B. Maurer, president, Maurer-Neuer Corporation, Kansas City, will preside. Dr. J. L. Krider, director of research and education, McMillen Feed Mills, will describe some of the ways of producing meat animals more efficiently. Al Haller, manager, Weix Farm, Inc., Sun Prairie, Wis., one of the most successful "pig hatcheries," will tell of this development in hog production.

A prominent midwestern cattleman, Paul Thompson of Terre Haute, Ind., will speak on the growth of the cattle industry in the south. New trends in livestock purchasing will be discussed by John J. Madigan, vice president, Oscar Mayer & Co., a recognized authority in this field. Following his talk a demonstration of hog grading will be presented by Fred J. Beard, grading and standardization division, Production and Marketing Administration, USDA. Live hogs and dressed carcasses will be on exhibit in the meeting room.

Production and operating and technical problems of prepackaging meat will be thoroughly discussed at the packaging session. It will also include a panel of problems and experiences of meat retailers in handling prepackaged meats. Panel members are J. W. Glenn Smith, Henke & Pillot; J. A. Brewer, Jewel Tea Co., and Carl I. Oakley, Grand Union Stores.

W. E. Winans of the chemical and research development division, Armour and Company, will discuss specific test procedures for evaluating packaging materials, the important characteristics of these materials for various meat products and the question of proper equipment.

The effect which different types of lights have on the discoloration of meat in a self-service display case will be presented by three Swift & Company scientists—Dr. J. M. Ramsbottom, G. A. Goesser and H. W. Schultz. Dr. George



AL HALLER



JOHN MADIGAN



DR. RAMSBOTTOM

Garnatz, director, Kroger Food Foundation, will discuss the application of the technical aspects to practical operations in prepackaging meats. Presiding at this session will be Theodore Broecker, chairman of the board, Louisville Provision Co.

Three sectional meetings will be held Saturday morning—accounting, sausage and scientific and operating. The purchasing meeting will begin with a luncheon at 12:15.

W. W. McCallum, vice president and treasurer, Oscar Mayer & Co., and chairman, AMI committee on accounting, will make an introductory speech. Howard C. Greer, director, management consultant and special representative, Kingan & Co., will talk on "Improvements in Accounting for Executive Control." T. G. Redman, assistant controller, Swift & Company, will present the report of the subcommittee on government reports, and two representatives of the Bureau of the Budget, Washington, D. C., will also discuss reports which business must furnish to federal government agencies.

The final event will be a panel by four packers on new and improved accounting procedures in order writing, billing and accounts receivable. The panel is composed of Edward J. Baker, secretary, Peter Eckrich & Sons; J. F. Sells, controller, John Morrell & Co.; I. L. Beaman, control-



H. C. GREER



J. COVERDALE



J. W. COFFMAN

ler, Wilson & Co., and Dudley Smith, secretary-treasurer, Elliott Packing Co.

To begin the sausage meeting, R. J. Eggert, associate director, department of marketing, American Meat Institute, will outline the present and prospective livestock and meat situation, with special reference to factors affecting sausage manufacturers. Trends in packaging sausage will be reviewed by Raymond C. Briggs, president, Briggs & Co. James B. O'Neill, merchandise manager, food division, Wieboldt Stores, will suggest methods by which packers can help the retailer develop greater demand for sausage products.

Mrs. Housewife, who sets the final standards for all products, will also present her views. Wire recordings of interviews with women selected at random will be played. Finally, John C. Milton, manager, sales service division, AMI, will project the Institute's advertising and merchandising plans for the coming year. The meeting will be in charge of William G. Mueller, jr., president, American Packing Co.

Four major discussions of vital industry interest will be presented at the scientific and operating meeting. Wells E. Hunt, president, John J. Felin & Co., will act as chairman. Subjects and speakers for this meeting are:

"The Effect of Antibiotics and B-12 Supplements on the
(Continued on page 74.)



THEATRE



Appearing in Chicago stage shows are several well-known stage and radio personalities. **UPPER LEFT:** Kenny Delmar and Betty Jane Watson, stars of "Texas, Li'l Darlin'." **RIGHT:** Sylvia Sidney takes the lead in "The Innocents." **LOWER LEFT:** "Come Back Little Sheba" stars Sidney Blackmer and Shirley Booth.

Meet



ENTERTAINMENT





AFTER MEET-
ING for two years
in New York City,
the American Meat
Institute's annual
convention returns
to the shores of
Lake Michigan for
its forty-fifth per-
formance. Chi-

cago's famed hostelry, the Palmer House, which is as typically Chicago as Mrs. O'Leary's lamp, will again accommodate this well-planned convention that is stirring wide interest among packers the country over.

There will be activity in abundance for the conventioneer as he attends sectional meetings, general sessions and wends his way through the fourth floor exhibit hall. But, when the meetings are over, he will look to Chicago for entertainment. The windy city abounds in good eating places, supper clubs, theatres and sports shows.

* * *

The Kungsholm (100 E. Ontario) is unrivaled anywhere for its Scandinavian food. Its dining rooms are beautiful and dignified and a smorgasbord there is a memorable event. Located in the



CHICAGO!

same Near North area is L'Aiglon (22 E. Ontario), which has a French atmosphere and serves mainly French specialties. One of its features is a complete wine cellar.

The Bismarck hotel's Swiss Chalet offers authentic Swiss dishes with unpronounceable names but very delicious and satisfying. There is also music for dancing, plus entertainment featuring Tito Guizar. Lee Morgan, the Singing Swiss Miss, is always on hand to yodel Swiss tunes.

Another of the newer hotel restaurants is the Sherman's Well-of-the-Sea. Here the decor is strictly modern. The room itself resembles the hull of a ship; the murals are striking and unforgettable, as is the wide variety of seafood available. A small art gallery displays works of midwestern artists.

Both the Empire Room in the Palmer House and the Boulevard Room in Hotel Stevens combine full-course dinners or late suppers with excellent full-length floor shows. "Skate, Gypsy, Skate," ice show in the Boulevard Room, features music by Frankie Masters and his orchestra, while the Empire Room's "Parade of Stars" includes Georgia Gibbs, a magician, acrobatic and comedy numbers and the Merriel Abbott dancers.

An excellent place near the Loop to



SPORTS



find a steak worthy of a packer convention is London House, 360 N. Michigan ave., which boasts a loyal clientele among Chicago advertising, stage and radio people. It's open till very late at night.

Perhaps Chicago's most famous night club, the Chez Paree, has been remodeled lately preparatory to the opening of a television show there. It secures many of the country's top entertainers, which probably explains why its floor shows are consistently good. Current attraction at Chez Paree is Frankie Laine, the singer. Starting October 4 the show will feature the Ritz Brothers. It's located at 610 N. Fairbanks, "four minutes from the Loop by cab."

Because of a new policy at the Silver Frolics at 400 N. Wabash ave., the show is now as continuous as a neighborhood movie, the first act beginning all over again as soon as the sixteenth is finished. The chorus line is long and the girls are beautiful. In addition to vocalists, adagio dancers, contortionists, etc., there are a goodly number of wardrobe shedders. The menu may not be the attraction it was under the old plan, but there's little time to attend to food anyway while watching this show.

* * *

Diamond Lil: The inimitable Mae West is achieving even greater popularity with her rejuvenated "Diamond Lil" than with the original presentation 22 years ago. Miss West is both author and star of this melodrama set in a gay nineties Bowery night club which is inhabited by all sorts of bad characters including crooked politicians, white slavers and sundry entertainers, with the lady called Lil the bejeweled queen of the dive. The present production is more elaborate than the former "Lil," with some 40 persons in the cast and a number of vaudeville turns injected. Miss West, of course, does several numbers, principally "A Good Man Is Hard to Find," "Roll Me Over," "My Man Friday" and "Come Up and See Me Sometime."—Blackstone, 60 E. Balbo, all nights including Sundays and Saturday matinees.

The Innocents: Few productions in recent years have caused as much comment among playgoers as did this psychological drama during its Broadway engagement last season. It deals with a sinister spell cast upon two children by two former occupants of a great English country house in 1880. A gentle governess, played by Sylvia Sidney, struggles to save the children—brother and sister—from the evil influence of the spell. William Archibald based his dramatization on Henry James' celebrated thriller, "The Turn of the Screw." The setting and lights won for Jo Mielziner the Donaldson award for the best scenic design of the past season.—Harris, 170 N. Dearborn, nightly and Wednesday and Saturday matinees.

Come Back Little Sheba: The Theatre Guild production of William Inge's drama of American life is an eloquent and poignant endorsement of Henry

New American Meat Institute Foundation Building Will Be Dedicated During Convention



The new research laboratory building of the American Meat Institute Foundation at the University of Chicago will be dedicated on the afternoon of Tuesday, October 3, as a part of the program of the AMI convention.

A luncheon will be held at Reynolds clubhouse, University of Chicago, 57th st. and University ave., at 12:30 p.m.

Dedicatory exercises will be held at Mandell hall, 5728 University ave., beginning at 1:30 p.m. At the exercises, Thomas E. Wilson, chairman of the board of the foundation, will speak for the American Meat Institute Foundation. Chancellor Robert M. Hutchins of the University of Chicago will speak for the University. Laird Bell, chairman of the board of Weyerhaeuser Timber Co and chairman of the board of trustees of the University of Chicago, will speak for industry.

A tour of the new AMIF laboratory building at 939 E. 57th st. (see THE NATIONAL PROVISIONER of September 10, 1949, for a full description) will be held at 3 p.m.

Special buses will leave the Palmer House at 12 noon on October 3 to transport conventioners to the dedication luncheon and ceremonies.

David Thoreau's conviction that "we all live lives of quiet desperation." It is concerned with the frustrations, the regrets and the longings of Doc and Lola Delaney. The wife, a hopeless romantic, desperately lonely, lives almost completely in the past. The husband is a chiropractor, compelled by his forced marriage to give up his ambition to become a doctor. Periodically he seeks solace in alcohol. It is played by Sidney Blackmer, well known to movie goers, and Shirley Booth, who is remembered for her Chicago performances of "Goodbye My Fancy," "The Philadelphia Story" and "My Sister Eileen."—Erlanger, 127 N. Clark, nightly except Sundays, with Wednesday and Saturday matinees.

Texas, Li'l Darlin': Chicago offers only one musical comedy during the convention ("South Pacific" doesn't open until November 14), a rousing satire on the Lone Star State. It features Kenny Delmar, who, as Senator Claghorn of radio fame, introduced and perpetuated the phrase, "It's a joke, son."

In this he takes the role of another senator, one Hominy Smith. The show has been playing on Broadway since last November.—Great Northern, Jackson blvd. at State st., evenings including Sundays and Saturday matinees.

Ice Follies of 1951: Six original musical numbers will be an important part of this fifteenth anniversary edition of the Shipstads and Johnson Ice Follies, opening October 5.—Chicago Arena, 630 N. McClurg, nightly.

* * *

The sports picture is not so bright as that of other entertainment. Unfortunately, none of the events going on at convention time will have any bearing on the outcome of major league baseball or football.

The sixth place Chicago White Sox and the seventh place St. Louis Browns will tangle at Comiskey Park on September 30 and October 1 in what may be a series to decide which team closes the season in sixth place. The Brownies recently reached out of the second divi-

(Continued on page 75.)

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to Hospitality Headquarters

Typical meat convention hospitality will be extended at the forty-fifth American Meat Institute meeting by a host of equipment manufacturers, supply firms and brokerage houses. Their well-known "open door" suites will be located for the most part on the seventh and eighth floors of the Palmer House unless otherwise listed below. A uniform closing hour—10 p.m.—will be observed by mutual agreement. Room numbers shown here as "not known," as well as a corrected list of all hospitality rooms, will be posted on THE NATIONAL PROVISIONER bulletin board in the foyer off the grand ballroom at the Palmer House.

Afrol Corporationnot known
The Allbright-Nell Co.810-11
American Can Company2228W-29-30
Aromix Corporation717-18
Asmus Bros., Inc.727
Barliant & Company761
Basic Food Materials, Inc.747
Berth. Levi & Co., Inc.784-85-86
Buildice Company, Inc.725-26
Cardona Stevens Co.704
Chicago Cold Storage Division Beatrice Foods Co.	...894
The Cincinnati Butchers' Supply Co.888-89
The Cincinnati Cotton Products Co.734
Continental Can Company, Inc.840
The Cudahy Packing Co.not known
Custom Food Products, Inc.882-83
Dewey & Almy Chemical Co.724
G. H. Dunlap, Jr., Co.817-18
John J. Dupps Company864
Embosograf Company of Illinois705
F. J. Fahrenkamp & Co.719
Fearn Laboratories, Inc.812-13
Gentry, Incorporated741
Gira-Walsh Co.735
The Globe Company885-86
Grand Duchess Steaks746
The Griffith Laboratories, Inc.738-39
Phil Hantover, Inc.760
Heekin Can Company762
Hess-Stephenson Co.731
J. S. Hoffman Company821-22
Howe Ice Machine Company809
Independent Casing Co.827-28
International Minerals & Chemical Corporationnot known
E. G. James Company814-15
Kadiem, Inc.Morrison Hotel
Kartridg-Pak Machine Co.716
Keebler Engineering Co.778
Keystone Brokerage Co.15-16 on club floor
Lacy Lee893
Leland Chemical Co., Inc.not known
Marathon Corporation878
H. J. Mayer & Sons Co., Inc.824
Meat Industry Suppliers, Inc.751-52
Merrill Lynch, Pierce, Fenner & Beane736
Milprint, Inc.881
Milwaukee Spice Mills703
Mongolia Importing Co., Inc.865

(Continued on page 65.)



EXHIBITORS and their products

Occupying the 107 booths available in the Palmer House's fourth floor exhibit hall will be a complete array of supplies and equipment for meat packing and processing operations. On Friday, Saturday and Monday the exhibits will be open from 8 to 10 a.m.; 12 to 2 p.m., and 3:30 to 8 p.m. The hall will be open from 10 a.m. to 6 p.m. on Sunday, and from 8 to 10 a.m. and 12 to 2 p.m. on Tuesday.

Advance Oven Co., 34, 35

Displayed will be revolving meat loaf ovens and dip tanks for meat loaves. The tanks, companions to the ovens, have automatic temperature controls and can be gas or electrically heated. Ovens are thermostatically controlled.

The Allbright-Nell Co., 7-12 incl.

A number of items will be shown including the ANCO carton filler, cold cut slicer and conveyor, new vacuum ham forming press and new lunch loaf molds. Other new products may be exhibited if they can be completed and tested in time.

Allen Gauge & Tool Co., 75

The Famco automatic sausage linking machine, which has been on duty in packing plants for more than 15 years, will be displayed. The maker reports that this unit has increased production up to 60 per cent in some large sausage plants.

Aluminum Cooking

Utensil Co., 77, 78

The Wear-Ever booths will be stocked with aluminum steam jacketed kettles, meat trucks, meat tubs, smokesticks, spice containers and other miscellaneous food processing, handling and storing equipment.

American Meat Institute,

27, 47, 81-82

Booth 27 in the AMI exhibit will be a general educational display showing sausage advertising used by the Institute over the past several years. The history of dry sausage will be told in booth 47 and in booths 81 and 82 natural casing products will be exhibited. Many varieties of sausage will be shown both in piece and sliced for self service.

American Perforator Co., 24

On exhibit will be a complete line of hand, foot and automatic electric perforators for dating, code dating and numbering wrappers, bacon boards, etc. It is possible to perforate 100 Pliofilm wraps or seven bacon boards at once.

Amino Products Division International Minerals & Chemical Corp., 94

The merits of Ac-cent, basic seasoning made of pure monosodium glutamate, will be demonstrated tastewise for conventioners. This product has the ability to bring out the natural flavors of foods without adding flavor of its own.

The V. D. Anderson Co., 43

Crackling expellers with a capacity range

of 400 to 1,500 lbs. of pressed cracklings per hour will be shown by this firm. Also on display will be crackling drain pans, material handling conveyors and elevators.

Arkel Safety Bag Co., 15

Among a wide range of items for the meat industry displayed by this company will be crinkled elastic kraft meat covers and barrel linings, plastic liver bags, and elastic Multiwall bags for packaging meat scraps, bone meal, tankage, etc.

Armour and Company—Industrial Soap Division, 31

Featured at this booth will be new anti-septic soaps, a sanitizer-detergent, wetting agents, heavy-duty synthetic detergents as well as soap flakes, washing powders and liquid and paste soaps.

Atmos Corp., 17

A scale model air conditioned smokehouse and equipment will be featured in the Atmos booth. Also on display will be the new Atmos Kolaps folding sausage cage. The company offers complete engineering service for building, etc.

Basic Food Materials, Inc., 79, 80

Several "firsts" will be exhibited by this firm including their new "Ten-X-One" program for 1-lb. meat loaf production and merchandising; a new package for chipped beef, and packages containing a new meat product called "Party Smarties."

Buldice Company, Inc., 28, 29

Buldice will unveil its new concentrator, which concentrates brine by freezing out surplus water. The newest spray type air unit, with improved bearing design, and the latest in ceiling type unit engineering will be shown.

The Cincinnati Butchers' Supply Co., 39

Featured will be the Boss Chop-Cut, new type silent cutter now available in two sizes of 350 and 700-lb. capacity. According to Boss, Chop-Cut, introduced 18 months ago, has substantiated its claims for cooler, faster cutting.

The Cincinnati Cotton Products Co., 41, 42

This textile manufacturer will exhibit shroud cloth, stockinette and other textile products for the meat packing industry.

Continental Electric Co., Inc., 92

Displayed will be electric motors representative of Continental's complete line for meat plant use, covering all a.c. and d.c. units from ½ hp. through 700 hp. Both a.c. and d.c. generators will be shown.

Corn Products Sales Co., 30

Data and samples of dextrose, corn starches and corn oil manufactured by this firm will be made available.

Denman Rubber

Manufacturing Co., 56

A complete line of high quality tires and tubes for every type of truck and passenger car operation will be exhibited.

Dewey & Almy Chemical Co., 98, 99

Cry-O-Rap bags and casings and the Cryovac process of applying them to loaf meats and other meat products will be exhibited. The casings are hermetically sealed and are made of a special Dewey & Almy-Dow Saran plastic.

Dohm & Nelke, Inc., 55

This firm will display bacon forming machines, bacon skinning machines and other packinghouse equipment.

E. I. du Pont de Nemours & Co., 13, 14

On display will be package developments illustrating consumer likes and dislikes as indicated in Du Pont's recent study, "The Pros and Cons of Prepackaged Meat." Packaging techniques for smoked and table-ready meats will also be portrayed.

The John J. Dupps Co., 40

The Dupps No. 2A heavy duty hasher for hashing material at the maximum feed rate and the No. 61 AL aluminum sterilizing lavatory with accessories will be shown. The hasher is all galvanized and equipped with heavy duty roller bearings.

Embosograf Company of Illinois, 20

This firm specializes in point-of-sale advertising displays such as indoor billboards, lighted displays, counter cards, and other media used to promote point-of-sale interest for products of the meat industry.

The Exact Weight Scale Co., 83

In this booth will be an Exact Weight weighing machine for semi-automatic bagging, feeding and compounding, along with the usual display of Exact Weight scales used in packaging operations in the meat packing industry.

First Spice Mixing Co., Inc., 44, 45

The full line of this firm's seasonings and binders will be displayed. As customary, First Spice will again treat conventioners to samples of wieners and other sausage—made with their ingredients—for taste testing.

The French Oil Machinery Co., 76

Photographs and literature describing equipment and rendering installations will be presented. Included will be mechanical screw presses, horizontal melters or cookers, vertical cookers and solvent extraction equipment.

The Girdler Corporation, 21

Votator lard processing apparatus will be displayed in the Girdler booth.

The Globe Company, 48-53 incl.

An extensive display of new products will include three Globe-Knapp wrapping machines for bacon, wieners, etc.; the new Globe silent cutter; two Globe-Fee lard filling machines, and the Globe "Chub" filler and sealer.

Great Lakes Stamp & Mfg. Co., 84

Branding and marking devices for all meat products, including new branders for

GREETINGS!

WE CORDIALLY invite our friends and prospective friends to avail themselves of the usual sincere M.I.S. hospitality and the exceptional entertainment planned for the American Meat Institute Convention, Sept. 29—Oct. 3, Palmer House, Chicago. Our suites will be 751 and 752.



FOR YOUR SPECIAL ENJOYMENT we have engaged the services of BELO, famous M.G.M. caricaturist and artist, as a feature of our entertainment program. He will create a lightning-fast "personality portrait" for you that you'll be proud to take home as a souvenir of your M.I.S. visit.



THE HERZIGER FROZEN MEAT SLICER will be displayed at our exhibit booth. We suggest that you make a special effort to see this modern, convenient, money-saving meat slicer. It's a honey!



MEAT INDUSTRY SUPPLIERS

4432-40 So. Ashland Ave., Chicago 9, Ill.

Creators and Manufacturers of Fine Food Seasonings

slab bacon and fat surfaces will be exhibited, along with a combination sealing-weighing unit, for wrapping consumer packages, and other heat sealing equipment.

The Griffith Laboratories, Inc., 71, 72
Curing materials, seasonings, antioxidants and special equipment will be shown in the Griffith booths.

Grimm Industries, Inc., 57

On display will be a device which, when attached to a Townsend skinning machine, will automatically skin and flesh hams according to yield requirements.

Phil Hantover, Inc., Room 760

This firm offers a complete line of packinghouse and sausage manufacturing equipment and supplies, including the Presteege line of stainless steel top tables for wide meat industry use.

Hayssen Manufacturing Co., 37, 38

Feature of the Hayssen exhibit will be an automatic machine for wrapping 1-lb. and ½-lb. bacon units in Pliofilm, cellophane or acetate. A complete line of wrappers is furnished by Hayssen.

H. A. Hensel Tying Machine Co., 25

An automatic casing tying machine will be demonstrated in this booth. The unit will handle casings from 6 to 36 in. in length and will operate at a speed of 660 casings per hour.

Hercules Fasteners, Inc., 22

"Fastie" equipment that crimps and closes casing ends on the first tie and is said to save 10 per cent on casing costs, will be exhibited. Operating at triple the speed of a human hand, the unit pleats and crimps casing and punches hanger hole.

Holly Molding Devices, Inc., 4

Cooked samples of "T" steak, processed on the Hollymatic machine, will be distributed. The steak consists of coarse chopped round or chuck and a small percentage of fine ground shank used as a binder.

Interstate Folding Box Co., 23

Cel-O-Fold, a rigid, non-fogging meat package and its fabrication will be shown. Completely lined with acetate, this package is made in consumer unit sizes for wieners, dried beef, bacon, lunch meats and other products.

E. G. James Co., 18, 19

On display in the James booths will be a frozen meat slicer, SS meat truck, frozen food shippers, paper dispensing truck, temperature controls, sanitary meat handling boxes, SS bacon hangers and miscellaneous packinghouse items.

Jamison Cold Storage Door Co., 2

The Series 50 track door, featuring monopanel construction of marine plastic bonded plywood and an insulated smokehouse door with adjustable sealing bars, three-point interconnected fastener and unbroken insulation, will be displayed.

Josam Manufacturing Co., 6

Highlight of this exhibit will be a working demonstration of the Josam grease interceptor designed specially for packinghouses. Various types of floor drains, backwater valves and hair and sediment interceptors will be shown.

Kentmaster Manufacturing Co., 102

The Kentmaster beef carcass splitting saw,

plus a variety of overhead equipment for use in combination with the installation of the saw, will be exhibited. This firm also manufactures electric meat cutters.

Ken-Rad Lamp Division, Westinghouse Electric Corp., 93

All types of Ken-Rad lamps will be on display. Lighting experts will advise and demonstrate the latest developments in efficient and economical lighting for plants and offices.

Kold-Hold Manufacturing Co., 87, 88

Makers of plate type evaporators and systems for truck refrigeration, this firm will display a cut-away sectional Hold-Over plate and a Hold-Over plate for refrigerating meat trucks that is connected to a refrigeration system.

Link-Belt Co., 32, 33

This firm offers a complete service to the packing industry of equipment for materials handling, conveying, screening, grease recovery, preparation equipment and power transmission machinery.

Linker Machines, Inc., 88-90 incl.

Automatic peeling machinery for skinless wieners and automatic linking machinery for products stuffed in artificial and natural casings will be exhibited in the Linker booths.

The Liquid Carbonic Corp., 107

Details of dry ice use in refrigerating meat products will be presented in this booth.

Marathon Corporation, 59-61 incl.

Among its wide range of packages and packaging materials, Marathon will display Pick-Pak packages for sliced bacon, Kartridg-Pak bands for frankfurters and other sausage. Wallet-Pak for sausage and ground meats and Wonder-White lard cartons.

H. J. Mayer & Sons Co., Inc., 3

The visual effect of the action of Never-fail curing compound which pre-seasons ham as it cures, and presentation of the new Comet and Biga, the latest hydraulic or air type pumps for pumping hams, will be shown in the Mayer exhibit.

Meat Industry Suppliers,

Inc., 103, 104

Seasonings and cures for meat industry products will be exhibited in these booths.

Miller Wrapping & Sealing

Machine Co., 100, 101

The Corley-Miller model MPUS "Special" wrapping machine for self-service meat, the Simplex high speed automatic bag making machine, the Amsco Little Giant rotary bag sealer and Corley-Miller hot plates and sealing irons will be displayed.

Milprint, Inc., 95-97 incl.

Among the meat packaging materials exhibited by Milprint will be Plofilm, Lumarith, glassine, Cry-O-Rap, parchment and foil. Also, lithographed displays and printed "follow-through" promotional materials will be presented.

Paperlynen Co., 26

For effective point-of-sale advertising this firm will show a disposable cap, printed with a product message for retail meat personnel to wear. The cap also provides a sanitary head covering for clerks in meat departments.

Pavia Process, Inc., 54

An extremely rapid kettle rendering proc-

Prof. Hogg's LARD POINTERS

THIS
IS BETTER
THAN THIS



...and it makes you more money!

GREATER SALES volume in lard depends on pleasing the housewife by providing a better-than-ordinary product.

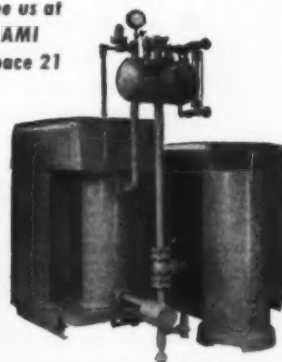
Many sales-conscious packers are accomplishing this with Votator lard processing apparatus . . . and, at the same time, are reducing production costs!

Automatic, completely enclosed, Votator lard chilling apparatus produces finished lard, ready for packaging, on a continuous basis. The whole operation is accomplished in seconds, and in less than half the floor space required by open methods. Output is as

high as 10,000 pounds per hour or as low as 3,000 pounds per hour with one Votator processing unit. You save, too, on the number of man-hours needed and in more economical use of refrigerant.

Your lard product will look better, keep better, cook better, sell better. Ask for proof! Write for complete information on Votator Lard Processing Apparatus today.

See us at
AMI
Space 21



Votator Lard Processing Units are available in capacities of 3,000, 5,000, and 10,000 pounds per hour.



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Come up for a taste of good, old-fashioned,
 full-bodied hospitality . . . and bring along
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 for the Meat Industry, staffed by packing-
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ess (about 15 minutes) that is now in commercial use will be shown by this firm. Savings in steam, labor, equipment and space are claimed for this system, which turns out high quality product.

Pure Carbonic Co., 63, 64

Featured in this exhibit will be a display illustrating the employment of dry ice in bunkers as used for truck transportation of meat products.

St. John & Co., 36

Included in the St. John exhibit will be the new Neotread wheel with a sealed bearing and a screw-on type hub cap; stainless steel equipment and a new, sanitary truck construction combined with a new, improved leg design.

Sellers Injector Corp., 16

The new Sellers Hi-Pressure jet cleaner for cleaning meat packing and processing plants will be shown. Case histories and cost studies on this machine will be available. Sellers will also exhibit a line of steam traps.

John E. Smith's Sons Co., 85, 86

Featured in the Buffalo display will be the new wiener skinner. Improvements have been made on this machine and it is reported to be capable of attaining greater production than heretofore.

Speco, Inc., 1

Meat grinder knives and plates will be displayed, including the new C-D Triumph knife with one-piece blade.

The Standard Casing

Co., Inc., 73, 74

Stancast stainless steel equipment to be exhibited in these booths will include trucks, tubs, drums, pails, tables, pans, scoops and miscellaneous items.

Wm. J. Stange Co., 62

Various Cream of Spice seasonings, representative of those used in different sausage products, will be displayed along with Peacock Brand certified food color and NDGA antioxidant for prevention of rancidity in fats and oils.

Townsend Engineering Co., 46

The new Model 66 Townsend membrane removal machine will be exhibited. Also, Townsend will show its model 35 pork-cut skinner and its Model 52 bacon skinner.

Traver Corporation, 105, 106

Traver will display wrappings including cellophane, polyethylene, Pliofilm and acetate in sheets, rolls and bags. Packag-

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HOSPITALITY HEADQUARTERS
at the AMI Convention

PALMER HOUSE • CHICAGO

Refreshments



ROOMS 885-886

THE GLOBE COMPANY

ing consultants will be on hand to discuss packaging problems.

United Cork Companies, 58

Manufacturers and erectors of cork insulation, this firm will show low temperature cork covering for brine and ammonia pipe fittings, cork floor covering and acoustic and composition cork products.

U. S. Slicing Machine Co., Inc., 70

Principal product exhibited will be the slicer-grasper, which slices loaves of luncheon meat and collects them either stacked or shingled. Equipment has slice thickness control and automatically figures number of slices for each group.

Vilter Manufacturing Co., 5

Blown up photographs will portray installations of pack icing towers for refrigerator cars, air units in holding coolers, and car icing that features sliding chute and remote control where one man can ice a car in 3 minutes.

The Visking Corporation, 65-69 incl.

Visking will not only display its complete line of sausage casings, but will also demonstrate two new applications which, it states, should be of interest to all packers.

Hospitality Headquarters

(Continued from page 58.)

R. H. Monson Company742
John Morrell & Co.884
Mullinix Packages721-22, 759
J. T. Murphy Companynot known
National Can Corporationnot known
Niagara Blower Company702
R. F. Norris and Associatesnot known
North American Car Corp.not known
Oppenheimer Casing Company18 on club floor
Premier Casing Company732-33
The Preservalline Mfg. Co.876-77
Pure Carbonic Companynot known
F. C. Rogers Companynot known
M. Rothschild & Sons765
St. John & Co.748
Max Salzman701
L. D. Schreiber & Co., Inc.776-77
Sloman, Lyons Brokerage Co.779-80
Smale Metal Productsnot known
H. P. Smith Paper Co.890-91
John E. Smith's Sons Company892
A. E. Staley Mfg. Co.862
Standard Cap and Seal Corp.782-83
Wm. J. Stange Company743-44
John E. Staren Companynot known
Sunderland & Deford887
Sylvania Division American Viscose Corp.816
Tennessee Eastman Corporation720
Transparent Package Company18 on club floor
Traver Corporation728-29
United Cork Companies740
U. S. Thermo Control Co.781
The Vilter Manufacturing Co.820
The Visking Corporation14 on club floor
Edw. Wax Casing Company706
Whitting & Austin859
J. C. Wood and Company861
York Corporationnot known

DON'T MENTION IT!...

We don't care whether you talk about Packing House Products or not—we'd still like you to visit our Merrill Lynch "Hospitality Room" at the Palmer House any time during the Meat Packers' Convention in September. We think you'll enjoy it.

Of course, if you do want to talk about business, we'll be glad to do that, too . . . will try to show you how our Packing House Products Department might benefit you.

We think it can.

It's built around experienced packing house men located in the major producing and consuming centers . . . extends through a national network of 100 offices that can always canvass important centers of activity for "buy" and "sell" interest with the ease, speed and economy of 50,000 miles of private wire.

But—as we said before—you don't have to mention business at all. This is your invitation to visit our "Hospitality Room" anytime during the show. We'll look forward to seeing you.



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WELCOME CONVENTIONEERS!

Once again, as we have so many times in the past, we take this opportunity to greet all our friends in the meat industry, and extend our cordial invitation to visit us at:

BOOTHS NOS. 34 & 35

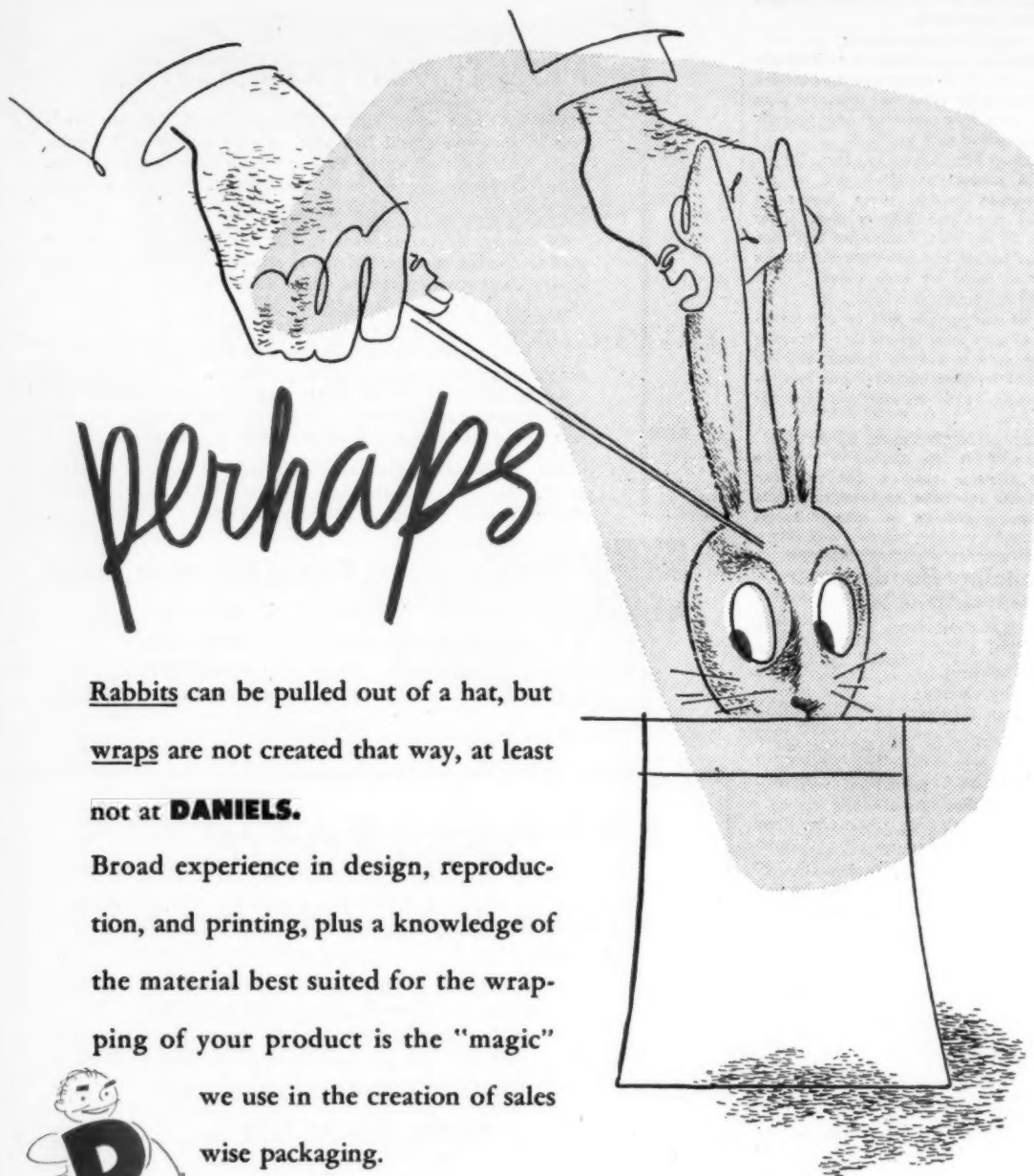
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Make a note NOW to stop and see us—A cordial welcome awaits you—and we'll be more than happy to discuss your individual baking problems.



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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

If you are unable to attend the convention this year, write us—your inquiries will be given prompt attention.



Rabbits can be pulled out of a hat, but wraps are not created that way, at least not at **DANIELS**.

Broad experience in design, reproduction, and printing, plus a knowledge of the material best suited for the wrapping of your product is the "magic"

we use in the creation of sales wise packaging.



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There is a **DANIELS** product to fit your needs in . . .

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snowdrift glassine
superkleer transparent glassine
lard pak
bacon pak
ham pak greaseproof
genuine greaseproof
sylvania cellophane
special papers, printed
in sheets and rolls



preferred packaging service

SALES OFFICES: Rhineland, Wisconsin
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Dayton, Ohio . . St. Louis, Missouri . . Dallas, Texas

Committee Agrees on Tax Bill

The Senate-House conference committee this week approved a compromise tax bill. It was expected that the Senate and House would dispose of it and adjourn by the end of the week and that the President would sign it.

The so-called "interim" tax bill increases income taxes for more than 50,000,000 persons, effective October 1. It also raises corporation normal taxes. Under the present law the top limit on corporate income taxes is 38 per cent. This was raised to 42 for the calendar year 1950, and to 45 for 1951 and subsequent years.

One of the provisions of the present bill is for speeding up corporation income tax payments, by a gradual transition over five years, so that the entire year's taxes would be paid in the first six months of the calendar year.

Courtesy Inspection for Beef Boners

A new service of "courtesy inspection" of carcass beef for boning has been announced by the Headquarters Quartermaster Market Center System, Chicago. The ruling makes it possible for beef to be inspected at the source prior to shipment to another plant for processing into boneless beef. It affects only beef boning plants which do not slaughter and applies on boneless beef contracts only. There is no charge for the service, which is effective immediately.

At the time of bidding the boner should request courtesy inspection and should designate to the Quartermaster Market Center the name and address of the packer from whom he will buy the beef, the approximate amount he will want inspected to fill his contract and the approximate date. The beef will be inspected by a Quartermaster inspector at the slaughtering plant and the destination inspector will automatically accept it if in good condition on arrival.

Regulation on Subsidy Claims

Under a new Regulation 11 issued last week by the Reconstruction Finance Corporation, failure of the RFC to act on any food subsidy claim by September 14, 1950, is to be deemed an order denying the claim. Protests of such denial must be filed on or before December 15, 1950, to be considered. The regulation does not apply to claims on which action has been suspended because of referral to the Department of Justice.

AFBF Plan to Avoid Price Controls

The American Farm Bureau Federation has announced its plan to avoid price ceilings and inflationary rises in prices of livestock and meats, in a six-point program. It was worked out by its important national livestock advisory committee and approved last week by the federation's board of directors at a meeting in Chicago.

The recommendation includes: 1) Making greater use of federally owned grazing lands; 2) increased effort to eradicate animal disease; 3) feeding livestock to heavier weights; 4) consideration of the need for maintaining favorable relationship between grain and livestock prices; 5) some sort of insurance by the government of reasonably stable price levels for livestock after the emergency, as a means of encouraging producers to expand livestock production, and 6) recognition of the fact that livestock producers and feeders know their problems best and, if given freedom of opportunity to solve them, will be able to meet the nation's demand for meat.

Former OPA Head Attacks Industry

Following a conference this week with President Truman, Governor Chester Bowles of Connecticut told White House reporters that he advocates imposing immediate price controls on basic commodities, including meat. The former OPA chief stated that a blanket rollback of prices to levels of last spring, and a ceiling on wages, must come eventually. He then made a direct attack on Chicago's meat packers as being "completely without conscience," and declared that he "certainly wouldn't let meat run away with us."

The American Meat Institute declared that Bowles' statement is characteristic of him and is reminiscent of what he said and tried to do during the black market era. "No one knows better than Bowles how meat and livestock prices rise and fall in accordance with consumer demand for meat," it asserted, and added: "It would seem that in making his statement he had in mind some motive which does not appear on the surface."



Many Meat Pl Find More Pl Employ Co

CONVEYORS are used more extensively on this 200-head per hour beef killing floor than in similar departments in most plants.

SMALL and medium-sized packing plants and, to a lesser extent, larger units, need to re-examine their material handling problems in the light of constantly rising labor rates and the possibility that they may soon again be competing for a depleted supply of manpower with industries offering higher pay and more desirable working conditions.

Intraplant transport is a broad field encompassing every means of moving material horizontally or vertically. In its widest sense it includes the movement of material to the work, through the work and to storage and/or exit from the plant. It may involve the use of such simple devices as the man-powered packinghouse truck and gravity rail or such complex mechanisms as the one which fills cartons with canned meats. Elevators, all types of chain, table top and screw conveyors, blow tanks and lines and hand and powered lift trucks are a few of the machines used in intraplant transport.

Of course, even the simplest wheel mechanisms—the hand truck and rail trolley—can be employed to move product to, through and from the work faster and with less labor than the hand operations of lifting, carrying, shoving, etc. The greatest opportunities for increasing efficiency and productivity lie, however, in the application of independent mechanical power to product movement and positioning, and especially when movement is coordinated with the application of mechanical power to the work itself.

Straight gravity movement, such as by chute or slide, is probably the least costly in labor and capital expenditure of all means of intraplant transport, but its nature presupposes that the direction of movement is from high to low. This limitation restricts its use to certain locations and conditions. The tendency toward construction of one- and



BEEF CARCASSES are split and clothed while moving on the side finger pull chain in this Chicago plant.

two-story plants and in favor of horizontal rather than vertical movement, developments which have minimized the importance of the curing cellar and other factors, have made this method of transport appear less important than it once did.

This article is the first of several which will deal with one general type of material transporting mechanism—the conveyor. Other devices, such as the blow tank and lift truck, are of great importance but it seems desirable to limit the scope of the present series to the versatile conveyor.

The articles will aim to be suggestive rather than detailed and definitive. In the first place, exact information on how a conveyor is installed and used in one plant cannot be employed in applying it to the conditions found in another. Each conveyor installation should be engineered to fit the conditions and the job

in the plant where it is to be used and it should be fitted, insofar as possible, into other material handling facilities in the packinghouse.

There is some merit to the contention of one material handling engineer that



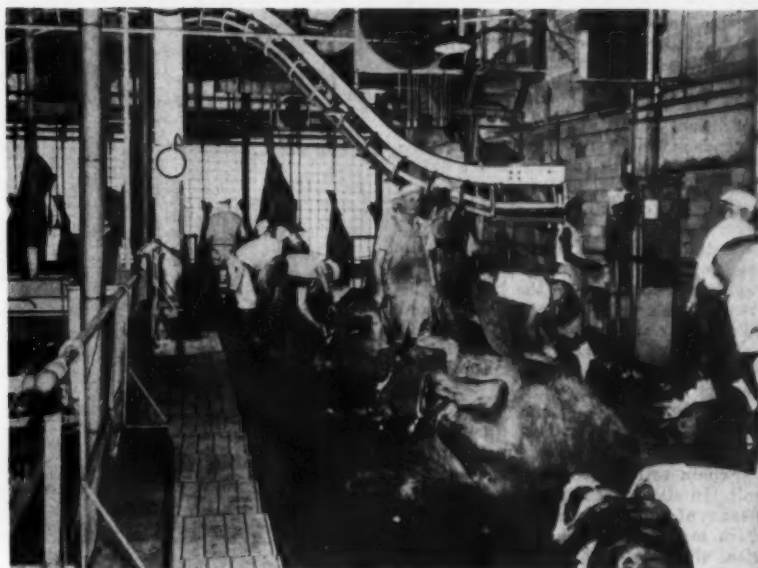
TWO CONVEYORS ARE IN USE HERE. Beef carcasses move on the chain while viscera inspection and work is done on the wide flight moving top table.

in planning a new packinghouse, the inplant transport system should be laid out first and the plant designed around it.

When the term "suggestive" was used above it was meant that the pictorial and written discussion of conveyor installations to be found in these articles should "suggest" to every packinghouse operator one or more places in his own plant where he might employ conveyors advantageously. Many of the installations to be pictured and described here are now found in large packing plants. In many cases, how-

at Plants Can rePlaces To oy Conveyors

TRAVELING SKINNING table is unusual feature of this beef installation. Conveyors are used to bring carcass to the table and to raise it to the half hoist.



ever, the same idea or a modification of it could be used in a smaller unit. In some instances examination of the way in which one plant handles a movement problem may suggest to the small plant operator a method of transporting a different material.

Use of mechanical conveyors in a meat plant makes it possible to double or triple production without a proportionate increase in the labor force, according to an axiom accepted among packinghouse engineers.

Increased production and lowered costs are two of the most tangible benefits to be derived from the installation of some form of mechanical and

can be well defined with space between and there is no need for operators to "bunch" up. Such separation is important from the safety as well as the efficiency angle. Moreover, when product is handled mechanically there is less likelihood of downgrading damage.

The application of power to the free-rolling trolley has raised overhead rail movement to a much wider field of application. Simple forms of application are through side- or drop-finger pull chains operating in conjunction with rail and trolley. The most common use of this kind of conveyor is found on the hog and small stock killing floor where the "chain" is employed—often in synchronization with a viscera inspection table—to move the carcasses through the various operations to the cooler.

There are various types of chain, dif-

fering in pitch and other characteristics, and the power transmitting drop- or side-fingers are placed on different centers according to the type of livestock being handled. Various finger shapes and sizes are used and they may be rigid or hinged.

One variation of the finger is the pusher which is employed for incline or decline conveyors. The pusher is a finger with a wheel at the lower end that makes contact with the trolley wheel at the point of greatest pressure and propels the load. Such a conveyor maintains an even flow of carcasses in floor-to-floor movement with minimum power use and eliminates the surges and heavy labor connected with transport by rail and elevator.

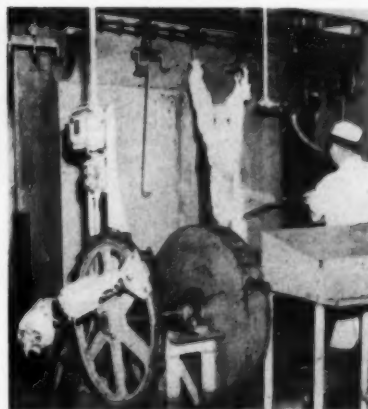
The chain is used less often in connection with beef slaughtering and, when it is employed, usually begins after the major operations have been completed and only washing and clothing remain. However, in some large plants the beef carcasses go on the chain after skinning is completed and, moving in synchronization with a



SPECIALIZED CONVEYORS hold sheep in proper position for the beginning of the skinning operations.

automatic material movement, but there are other points in favor of mechanization. One is in the field of personnel relations. Unlike the plant where the butcher must move the product down the table in addition to doing his regular work, a conveyor installation means that he has but one job to do and time in which to do it well. Operator fatigue is reduced with the elimination of lifting, pushing, etc.

Work stations in a conveyorized plant



SHEEP AND CALF dressing chain bringing calf carcass to washer. Conveyor in foreground carries heads to lower floor. Photo at right shows the delivery end of another sheep and calf head conveyor.

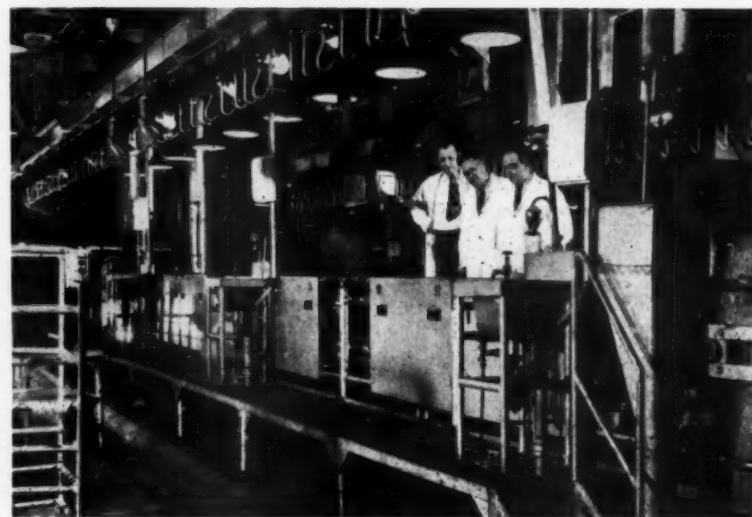
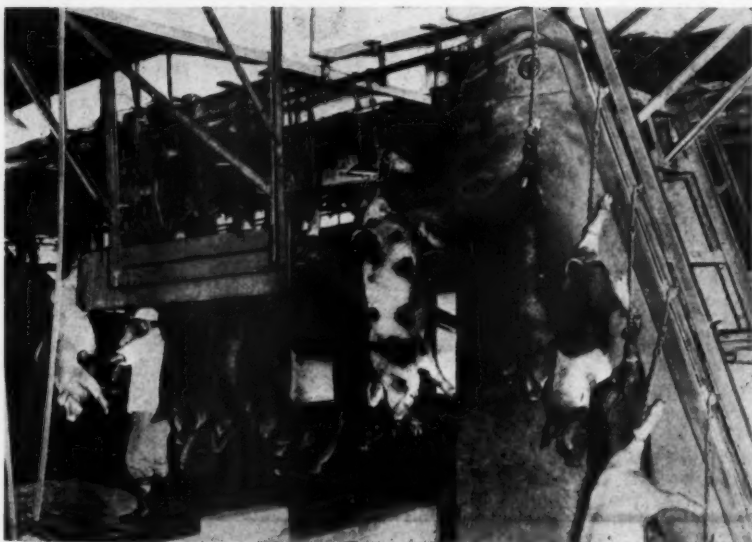


viscera inspection table, are dressed, split, etc. on the conveyor. In others (including some small and medium-sized plants) chain movement begins just before splitting and the latter operation is aided by an automatic spreader mechanism that keeps separating the carcass as the saw moves downward.

Overhead conveyors are used in an interesting manner in the large-scale beef dressing layout of the Rath Packing Co. Here the deheaded cattle carcasses are conveyed to the head of the traveling skinning table and deposited on it. After siding and other floor work, the hind quarters are picked up by an inclined conveyor and gradually raised for the half hoist operations.

In some overhead installations, notably those used for small stock dressing, the trolley is an integral part of the chain rather than being a separate unit. In such cases the hooks or other means of carriage are fixed and the chain may have several types for use with different kinds of livestock. In these roller carriage conveyors the double rollers run on an I-beam or special tracking.

Chain movement is sometimes used in connection with hog killing prior to the dressing operation. Thus a chain may be used to tow the shackled carcasses through the scalding tub. Using a round



TOP: Conveyors have been applied, in some plants, to almost every step in the hog slaughtering and dressing process. In this case, however, after being conveyed up to the killing level, hogs slide on a round rail to the sticker. **CENTER:** Hogs are dressed and inspected at rates up to 600 head per hour on chain-viscera inspection setups similar to the one shown here. **BOTTOM:** Special small stock chain that has a hook arrangement suitable for carrying different types of livestock.

rail, a drop finger conveyor may pick up the hog at the top of the hoist and convey it through sticking and bleeding. A double back conveyor arrangement may be employed advantageously where it is desired to obtain adequate bleeding and the direct distance between the sticker's station and the scalding tub is short.

Powered chain (without rail trolley) is used as a load-carrying as well as a load-propelling mechanism in a number of packinghouse locations. Equipped with hooks, spikes or rings, it may carry heads through workup and washing or from floor-to-floor, it may transport blood buckets or viscera pans, it may take gambrels to the cleaner and back or hams from the stockinnetting table to the smokehouse.

For the small as well as for the large packer, the chain offers many possibilities for transporting product more economically.

Data for this series have been gathered with the aid of The Allbright-Nell Co., The Globe Company, Link-Belt Company and a number of meat packers.

Get

eye appeal

shelf life

color retention

quality retention

weight retention

Use

the vacuum pack and exclusive shrink
principle of **CRYOVAC PROTECTION**

*A method that gives you high production speeds, that
protects your product, that improves sales appeal and
shelf life of your meat loaves, smoked products and
liverwurst.*

Visit Us At The
American Meat Institute
Exhibit
BOOTH 98-99

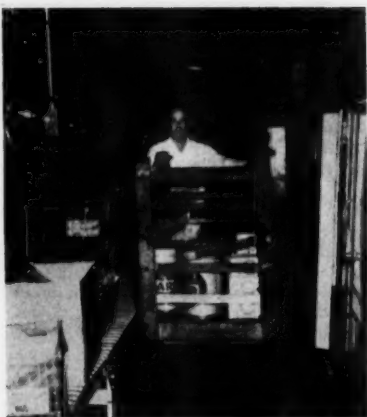
Dewey and Almy Chemical Company . CAMBRIDGE • CHICAGO • SAN LEANDRO • MONTREAL

The Second Skin Seals the Flavor In

CRY-O-RAP Bags Made From a Special Dewey and Almy — Dow Saran.

The National Provisioner—September 23, 1950

Page 71



Berks BUILDS ON Frankfurts

LEFT: In black circle is one of spotlights, attached to loading dock wall, which light up truck interior for loading in evening. RIGHT: Ralph Trout keeps track of weekly sales compared with those of previous year.



A CONSISTENT program of promoting quality frankfurters has been the idea around which Berks Packing Co., Reading, Pa., has built its business. Although the firm handles a complete line of meat products, the promotion of frankfurts is foremost.

"When we started into business in 1933, the frankfurt was the main meat item that we sold and promoted," explains partner Louis Trout. "It seems as though people in Berks County are very frankfurt minded, as the sales of this meat product far exceed those of others. In addition, it is much simpler to build a sales program around the frankfurt than almost any other meat because it is liked by people of all walks, both young and old."

Berks Packing Co. has progressed greatly since the owners, Louis Trout and Charles Boylan, took over management in 1933. At that time the packing-house operated only one truck and had 13 employees.

The Berks firm slaughters only hogs today. In former years the packer also killed steers, bulls and calves, but now purchases its needs in these categories.

The firm today occupies about a third of a city block in comparison with its first plant which was about the size of its present garage and loading area. This expansion has been about five-fold and employs now number over 65. In addition, the firm operates seven ped-

dler trucks and also has two independents handling the Berks line.

The first method of promoting its frankfurt was to sell the retailers on their quality. As Berks was the first to adopt the skinless frankfurt in Berks County, the firm capitalized on this opportunity and promoted the line to retailers and the public via billboards, newspaper advertising and store demonstrations.

A current radio program consists of a 15-minute "soap" opera which has aroused increased attention because of giveaway packages which are awarded

to the first three phone calls that enter Berks' office after the program starts.

"As we like to test the reception of our radio programs we have publicly announced that we will give away three packages of cold meats to the first calls in our office daily," says Ralph Trout. "Of course we have to make certain that the calls do not beat the time that the program begins, and we watch the clock and listen to the broadcast very carefully ourselves. However, judging from the number of calls we receive during the first few minutes of our program each day, we would say that we have a very large audience."

"This type of radio checking only requires a few minutes each day and yet is a very inexpensive method of checking program interest."

In addition to this program, Berks co-sponsors with several other Reading concerns a radio participation program called Breakfast-in-Berks. This audience participation program is conducted in the lunch room of a local department store and, between questions, answers and ad-libbing on the part of the conductor, plugs for Berks are included.

The firm uses considerable billboard advertising with roadside signs on all leading highways in and out of Reading, Pa. The one that has attracted the most attention is an electric sign located in the center of the Reading business district. This sign consists of a horse racing panel and each time a certain color horse wins, one of the corresponding meat product names is illuminated with the winner.

This sign has attracted considerable attention and watchers are still trying to figure out a "system" to know which horse will come in next.

As for store demonstrations, Berks sets up a hot plate in a store and a demonstrator serves frankfurts to all store customers. This demonstration service is much in demand when new stores are opened or remodeled.

In order to keep track of sales of all meat products, to see which are increasing or falling off, partner Charles Boylan keeps a running chart of his weekly meat sales against those a year earlier.



ABOVE: Partner Louis Trout checks on shipment of meat leaving the plant. LEFT: Truck panels are employed as traveling billboards to promote skinless frankfurts produced by the company.

Promotion and sales effort is directed toward building up the sales of specific meat items.

Because of the traffic in and out of the office, it was decided to use code numbers instead of product names so that individuals not attached to the firm would not know what the figures represent. Thus, Number 10 can stand for bacon, Number 11 for veal, Number 12 for liver sausage, etc.

Daily deliveries are made to all parts of Reading, Pa., with nearby Allentown, Bethlehem and Easton, Pa., having three deliveries a week. Berks also sells meat in upstate Pennsylvania coal mining regions two days a week. This gives the firm complete coverage of all its outlets.

Recently a Reading high school asked Berks to participate in a program showing the jobs available in the meat industry. The firm cooperated by furnishing a series of pictures showing the different plant operations, such as skinning, slicing and packing, stuffing and linking, grinding meat, maintenance and repair operations, chopping meats and smoking.

"We try to build up good will as much as possible," says Ralph Trout, "because it is ultimately the public that buys our product from the retailers."

Berks backs up its outdoor advertising program with comical telephone book ads of a frankfurter and also with colorful signs on its truck panel. These travel-billboards attract considerable attention.

Peddlers call in their orders by 3 p.m. every day so that plant employees can prepare the provisions to be loaded on the trucks when they pull in. Trucks are loaded during the early evening and then hooked up to the electrical outlets which provide current for truck refrigeration. Copies of the packing slips are given to the drivers and they are responsible for the provisions.

In order to simplify truck loading, spotlights have been attached to the wall of the loading platforms and directed into the trucks. Thus, whatever hour the trucks are loaded, there is sufficient light for the job. Three trucks can be loaded at the platform simultaneously and they are then pulled into the electrical outlet section. Here the maintenance work on the trucks is done as well.

"We have two maintenance men who take care of all the plant work and do some minor jobs on our trucks," says Trout. "If major repairs are needed, our trucks are taken to a nearby garage."

Defend Private Trucks

The National Council of Private Motor Truck Owners, Inc., has filed a brief as intervenor in the civil suit against the government now before the U. S. District Court in Richmond, Va., involving the ICC decision in the Lenoir Chair Co. and Schenley Distillers Corp. cases. The brief justifies the legal right

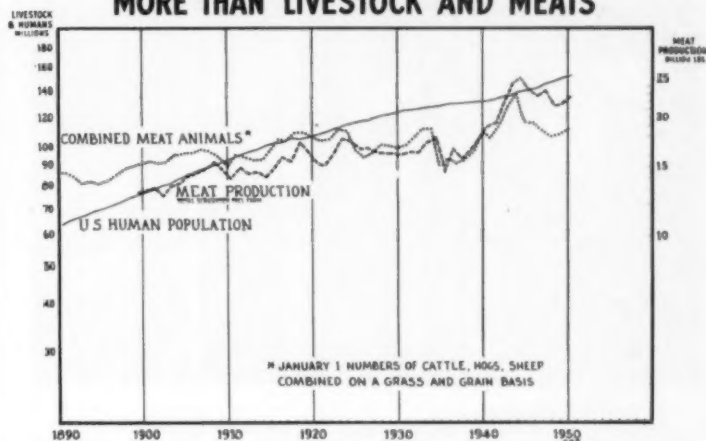
of thousands of private enterprises to operate their own trucks.

For-hire carriers have asked the court to set aside the Interstate Commerce Commission ruling that where an in-

dividual's or company's trucks are used in furtherance of a business that is something other than transportation there is no need to apply to ICC for a certificate authorizing truck operation.

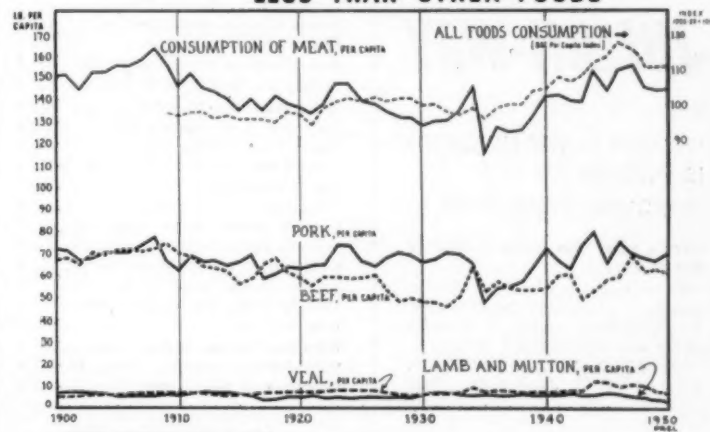
MEAT PRODUCTION HAS NOT KEPT PACE with the growing human population, which is now over 151,000,000 and may total about 159,000,000 by 1955. Despite the temporary spurt in meat output during the war, the relationship between population and meat production in the last 25 years is considerably below that which prevailed from

POPULATION HAS EXPANDED MORE THAN LIVESTOCK AND MEATS



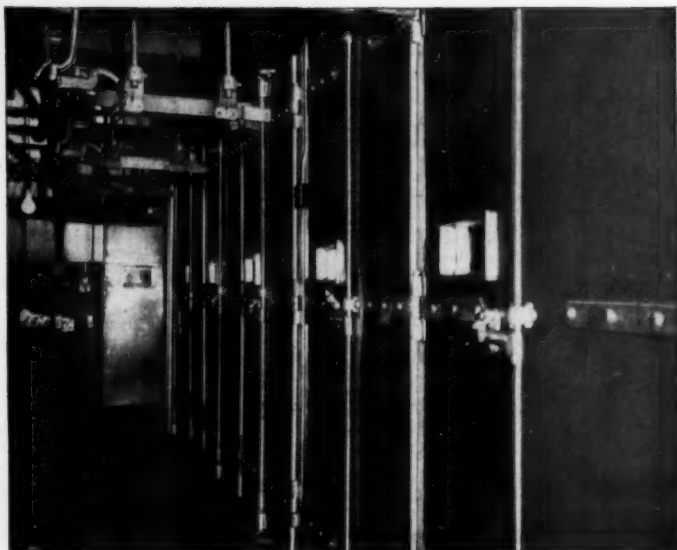
1900 to 1925 (see top chart). In order to generalize the total livestock picture, the four species have been combined, using milk cows with a weight of 1.0, other cattle 0.51, hogs 0.87, and sheep 0.15. Upward trend in combined livestock numbers is shown by the dotted line. Note that meat production has been gaining in relationship to livestock numbers for many years. This means feeding practices have improved, turnover is more rapid, livestock is now marketed younger and much more meat is now produced per number of animals on hand at any one time. Because meat output has expanded more slowly than population, the long term trend of per capita consumption has failed to rise (see bottom chart). Direction of consumption was downward for many years, with most of the decline in beef. Growth in veal consumption per capita

MEAT CONSUMPTION HAS EXPANDED LESS THAN OTHER FOODS



is related to the upward trend in dairy cattle numbers. The index of per capita food consumption compiled by the BAE shows less fluctuation than meat consumption. Even though meat consumption has shown an upward movement since the 1935 (drouth) low, it has not kept pace with the rise in the rate of consumption of foodstuffs generally.

The JULIAN-WAY is the proven-way!



This Partial List of Users of JULIAN Smokehouses
Tells the Story of Julian's Nation-wide Acceptance:

Smokehouse Profits Come Easy the JULIAN-WAY

"HOUSES IN THE HUNDREDS"
IS PROOF OF OUR
PRACTICAL EXPERIENCE!

Here's what one Julian Customer
has to say:

"We are happy to advise you that our
automatic smokehouse performs per-
fectly. In other words, it is rather
above our expectations."

PORTLAND PROVISION CO.
Jakob Gallus, Pres.

Name	Location	No. of Houses
Bert Packing Co., Chicago, Ill.		1
East Tennessee Packing Co., Knoxville, Tenn.		4
John J. Fellin & Co., Inc., Philadelphia, Pa.		3
P. D. Gwaltney, Jr. & Co., Inc., Smithfield, Va.		4
Edward Hahn Packing Co., Johnstown, Pa.		1
Hone's Fine Meats, Indianapolis, Ind.		1
Home Packing Co., Terre Haute, Ind.		2
Hunter Packing Co., East St. Louis, Ill.		6
Hygrade Food Products Corp., Newark, N. J.		2
Jones Dairy Farm, Ft. Atkinson, Wis.		2
E. Kahn's Sons Co., Cincinnati, Ohio		8
Kerber Packing Co., So. Elgin, Ill.		1
Lay Packing Co., Knoxville, Tenn.		2
Longino & Collins, New Orleans, La.		3
Lykes Brothers, Tampa, Florida		3
Jacob R. Marhofer & Sons, Chicago, Ill.		1
Merkel's, Inc., Jamaica, N. Y.		6
Geo. H. Meyer Sons, Richmond, Va.		3
John Morrell & Co., Ottumwa, Iowa		8
Neuhoff Brothers, Dallas, Texas		7
Plymouth Rock Prov. Co., New York, N. Y.		5
Wm. T. Schludenberg —		
T. J. Kurdie Co., Baltimore, Md.		4
Slotkowski Sausage Company, Chicago, Ill.		3
Smithfield Sausage Company, Smithfield, Va.		6
Stark-Wetzel & Co., Indianapolis, Ind.		6
Superior Wholesale Market, Ft. Worth, Texas		2
Tennessee Packers, Inc., Clarksville, Tenn.		5
Tobin Pkg. Co.		2
Trunz, Inc., Brooklyn, N. Y.		8
United Butchers Packing Co., Chicago, Ill.		1
Valleydale Meat Packers, Salem, Va.		2

JULIAN ENGINEERING COMPANY

319 W. HURON STREET

CHICAGO 10, ILLINOIS

Convention Program

(Continued from page 53.)

Future of Tankage and Meat Scrap" by John Coverdale, Rath Packing Co.; "Advantages of Brine Curing of Hides" by Dr. Fred O'Flaherty, Tanners' Council Laboratory; "New Developments in Curing Bacon" by J. W. Coffman, vice president, Kingan & Co., and "Current Studies in New Methods of Rendering and Processing Lard" by Dr. F. C. Vibrans, American Meat Institute.

Frank Raney of John Morrell & Co., chairman of the purchasing meeting,



DR. GARNATZ



MARK MASSEL

will speak first and introduce the principal speaker, Mark S. Massel, Bell, Boyd & Marshall, whose talk will deal with the legal aspects involved in purchasing.

Brief discussions on a number of industry purchasing problems will follow: "Routing and Shipping Instructions," by Richard Elkins, Sam Harris Packing Co.; "Simplifying Buying," by R. D. Stearns, Peet Packing Co.; "Reducing Rush Orders," William Young, Field Packing Co., and "Supply Records," Mrs. H. D. Anderson, East Tennessee Packing Co.

Kline is the first speaker at the opening general session Monday morning, following introductory remarks by John F. Krey, president of Krey Packing Co. and chairman of the American Meat Institute. Kline, a practical, thorough student of national agricultural policy, holds that this country must not enter into any economic program which results in the regimentation of farmers. His remarks will be of interest to all packers.

Sumner Slichter's address on the topic, "What Will Social Security Cost Us," will include information on the labor movement outlook as well as general observations on the economic future. His talks at two previous AMI annual meetings created wide interest. He has a marked ability to reduce involved economic questions to easily understandable language.

Wesley Hardenbergh, president of the Institute, will preside at the afternoon session.

The first speaker, Congressman Wolcott, will give his views on "Government Money Management as it Affects Business." As chairman of the House banking and currency committee during the eightieth Congress, Wolcott is undoubtedly the leading expert in Con-

gress on fiscal affairs and finance.

The presentation of gold service awards to 50-year veterans will follow his address.

Lunding will be the last speaker that day. Using the topic, "What Is the Meat Business," he will take a look at the ways in which the meat packing industry is meeting the social responsibility of business. Lunding has been associated with the Jewel Tea Co. for 20 years and has been president since 1942. He is also a director and chairman of the executive committee of Lever Brothers Co. and chairman and Federal Reserve Agent for the Federal Reserve Bank of Chicago.

The two packer speakers, Jay C. Hormel and John Holmes, will appear Tuesday morning. H. Harold Meyer, secretary-treasurer of the AMI, will preside. The annual business meeting will close the general sessions.

Two special activities for women were announced by the Institute several weeks ago so that those attending could make plans accordingly. On Monday, October 2, there will be a luncheon and tour of the Merchandise Mart. Tickets are \$4.50, and transportation will be provided. On Tuesday there will be a luncheon at the Stevens hotel, followed by a style show. Tickets are \$5.

Entertainment in Chicago

(Continued from page 56.)

sion to wallopp the Yankees, Detroit and the Boston Red Sox, all pennant contenders. Game time is 1:30 p.m. Anyone who arrives on September 27th can see the Chicago Cubs play the Pittsburgh Pirates in Wrigley Field.

The Chicago Cardinals will host the Baltimore Colts in a National Football league contest on October 2 in Comiskey Park; game time 8:30 p.m. The Big Red is a cinch to give the Colts a rough ride, even though it has toppled far from its lofty position atop the Western Division three years ago.

Two Big Ten elevens, Northwestern and Iowa State will meet in Dyche Stadium, Evanston, on September 30 at 2 p.m. Dyche Stadium is only about 50 minutes from the Palmer House via the Howard Street subway. Last year the Cornhuskers edged the Wildcats in a high scoring contest, however, Bob Voigts has an experienced squad that should scuttle Iowa without too much trouble.

Racing fans can follow the ponies at Hawthorne Track on September 30, last day of the season there. On Sunday, October 1, three polo games will be played at the following locations: Oak Brook Club (Hinsdale); Arlington Farms (Libertyville), and the North Shore Polo Club (Skokie).

Chicago's biggest sports centers, the Stadium and Soldier Field, will be idle during the convention. A professional boxing card is scheduled for Marigold Gardens (Halsted and Broadway) at 8:30 on Monday evening. Amateur glowers will slug it out for uncertain glory on Tuesday evening at 8:30 in the Rainbo Arena (4836 N. Clark st.).

Now, packers and food processors alike can take advantage of lard's natural superiority as a shortening... with assurance that both the lard and the final baked product will stay fresh longer! Sustane, Universal's highly purified butylated hydroxyanisole, offers unusual carry-through that means longer shelf life and better flavor control wherever Sustane-protected lard is used.

Sustane is easily and economically added by the packer and imparts no detectable color, odor or flavor. The result: a finer quality, less expensive shortening.

Sustane is now in volume production. You can start using it today!

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UNIVERSAL OIL PRODUCTS COMPANY



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PROTECTS THE FINISHED PRODUCT

KOCH Automatic Smoking Devices Give New Uniformity to Products

*Processors Across the Country Use
KOCH Equipment to Slash Labor Costs*

NEW and superior methods of smoke house operation (that completely outdate hand-operated controls) have resulted from recent developments by KOCH SUPPLIES of Kansas City.

Better, More Uniform Products Reduced Expenses Assured

Operating under automatic precision controls, revolutionary new KOCH products for the smokehouse assure tastier meat with uniform smoke penetration and color, at greatly reduced labor costs.

The meat processor gets the double advantage of better and more uniform products—PLUS a cut in labor requirements, at a time when good help is getting more expensive and harder to find.

These are the reasons why so many meat processors from coast to coast are turning to KOCH smoking equipment, for more efficient operation and increased profits.

Smoke-Tender Unit Gives Precise Control of Temperature Cycle, Plus Smoke Control, Plus Fire Protection

The KOCH Smoke-Tender Unit, with

Smokomat Automatic Sawdust Feed, has thermostatic temperature control that can be varied at the turn of the dial. Provides all the heat the smokehouse needs, without the temperature lag inevitable in steam heating. The smoke is constantly in motion, which means that it penetrates deeper, and gives a better flavor.

The source of heat and smoke is outside the smokehouse, to safeguard against fires. Disconnected automatically, at the very suggestion of overheating.

Remember—no other single piece of equipment does all of the jobs done by the Smoke-Tender Unit. *Only KOCH makes the Smoke-Tender Unit.*

Smoke Chest Produces Abundant Moving Smoke Under Complete Control

The KOCH Smoke Chest with Smokomat Automatic Sawdust Feed, generates abundant smoke, under precision density control. Drives the smoke into the smokehouse and around the meat,



PAT. PENDING

KOCH SMOK-O-MAT

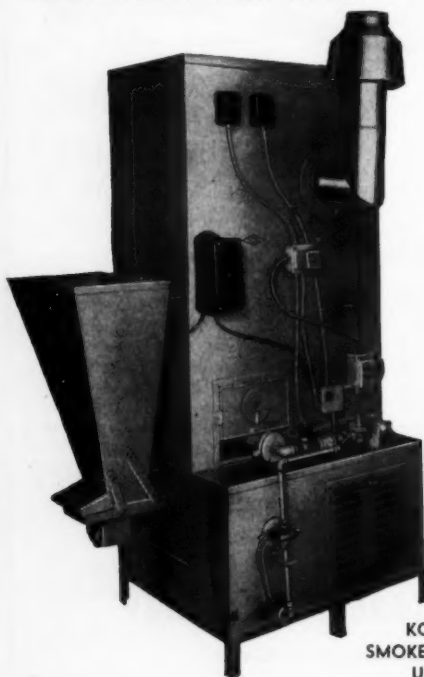
with constant swirling motion. Recirculates the smoke, for economy. All-electric operation. No flame.

Smokomat Dials Sawdust Precisely

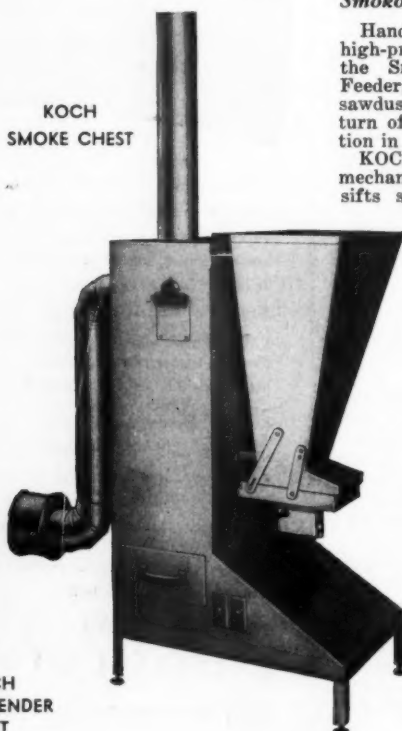
Hand-firing sawdust was a wasteful, high-priced method, outmoded now by the Smokomat—the KOCH Sawdust Feeder, completely automatic. Flow of sawdust controlled precisely, by the turn of a dial. Cuts sawdust consumption in half, or better.

KOCH Smokomat has no complicated mechanism. A simple electric vibrator sifts sawdust gently, down onto the sawdust pan at whatever rate is needed.

The KOCH Smokomat is standard equipment on KOCH Smoke-Tender Units and KOCH Smoke Chests. It can be installed on any KOCH Insulated Smoke House, or can be supplied for built-in smoke houses with internal firing.



KOCH
SMOKE-TENDER
UNIT



KOCH
SMOKE CHEST

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Get full details on KOCH Automatic Smoking Equipment, specifications, price, terms. No obligation. Write today.

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UP & DOWN THE MEAT TRAIL

H. J. Mayer, Widely Known Industry Veteran, Dies at 75

H. J. Mayer, sr., chairman of the board of H. J. Mayer & Sons Co., Inc., Chicago, died Saturday, September 16, after an illness of several months. He was 75 years old.

Mayer had been in fairly good health but for the past ten years had to winter in Florida. He became ill last July while visiting the town of his birth, Ermatingen, Switzerland. He was entered in a hospital in Zurich and remained until he was flown to Chicago the first of September and taken directly to a hospital.



H. J. MAYER

Mayer had been chairman of the board of the company since the formation of the corporation in 1946 when it was changed from a partnership. Up until that time he was senior partner of the firm which he had started in 1925. Last year he received his gold award for 50 years in the industry at the American Meat Institute convention. He began his apprenticeship at Stein am Rhein 60 years ago. He worked for a year in Switzerland and another short period in Paris. In 1893 he came to Chicago and worked in one of the Morris & Co. sausage plants. In 1900 he went to Canada for five years with the Gallagher Hill Packing Co. He remained there when Burns & Co. took over the Gallagher operations, moving to Chicago in 1925 to found the firm.

He was a member of Constantia Lodge No. 783, A.F. & A.M.

He is survived by his wife and three sons, S. A., Frank A. and Charles F. Mayer, all active in the business.

Cook Packing Co. Announces Extensive Remodeling Program

Cook Packing Co., Concord, N. C., is completing an extensive construction project which will make the plant one of the finest in the state. The new all-steel-and-concrete structure will contain a killing floor 38 x 88 x 27 ft. which will be completely lined with tile and equipped with new Boss machinery. The new warehouse will be 35x70 ft. A. B. Cook, president, is personally superintending the remodeling and construction.

Lund Retiring from Swift; McCaw Succeeds Him as Vice President

The directors of Swift & Company announced Thursday the retirement of S. W. Lund, vice president, and the appointment of Henry McCaw as his successor. Lund will retire on October 30.

Swen Lund has long been known as a leading figure in the meat industry, particularly in the pork packing and provision field. Since 1937 he has been in charge of hog buying, fresh pork products, cured and smoked meats, exports and casings. He started as an office boy 48 years ago in the Kansas City plant. A short time later he was transferred to Chicago.

From 1912 to 1927 Lund was in Toronto and Edmonton, Canada, in the provision end of the business and as manager of the Edmonton plant. He returned to Chicago as head of the provision department in 1927, and was appointed vice president ten years later.

The new vice president is also an example of Swift's policy of promotion from the ranks. McCaw started as a clerk in the Omaha Packing Company, Chicago, 39 years ago. One year later he began specializing in accounting and soon became chief clerk of the plant.

In 1916 he was transferred to Swift's plant accounting department in the gen-

eral office, leaving to serve in the United States Navy during World War I.



S. W. LUND



HENRY McCAW

Shortly after his return he joined the company's provision department and in 1937 became Lund's successor as department head when Lund was promoted to the vice presidency.

Monroe Packing Co. Remodels

Monroe Packing Co., Rochester, N. Y., has recently made extensive alterations for the purpose of federal inspection. The work was handled by the Worcester Engineering Co., packing-house architects and engineers, Boston.



VETERANS ADMINISTRATION HOSPITAL patients in Dearborn, Mich., dined on chops and roasts from prize-winning porkers recently through the courtesy of the Peters Sausage Co., Detroit, which had purchased two grand champion Poland China barrow litter mates at the Michigan State Fair's livestock auction and donated the meat to the hospital. Left to right: Warren A. Cushing, VA hospital chief of special services; David Gregory and Ted Jakecki, meat cutters; H. C. Wehlener, manager of the Ann Arbor, Mich. Peters plant, and Ray Peters, president of the company.

Custom's

TIMELY TIPS

TO

A. M. I.

CONVENTIONEERS

Custom's

CONVENTION HEADQUARTERS

**ARE YOUR
HEADQUARTERS**

September 29, 30, October 1, 2, 3

**SUITE 882-883
PALMER HOUSE**

CUSTOM'S "Timely Tips" come to you "in person" during the A.M.I. Convention . . . the CUSTOM staff will be on hand to greet you and help you with your formulas, show you the way to better, more effective merchandising, and point the way to greater profits from your CUSTOM-made products! Bring along your sausage, loaf and smoked meat problems . . . CUSTOM ingredients and specialty materials have opened up hundreds of production dead-ends and knocked down sales barriers for sausage makers everywhere.

**Custom
Food
Products,
Inc.**

701-707 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



**PERSONALITIES
and Events
OF THE WEEK**

►Dr. R. C. Newton, vice president in charge of research, Swift & Company, Chicago, has announced the appointment of Dr. H. E. Robinson as assistant director of the Swift & Company research laboratories.

►Arthur A. Frooman has been appointed general sales manager of Silver Skillet Brands, Inc., Skokie, Ill., packers of canned meats. Frooman has been in the food industry for more than 25 years. He served as sales director for one of the leading packers and distributors of canned foods and has always been interested in problems of food buyers for mass feeding operations. Frooman's recent book on institutional food buying is used as a text in many colleges and universities as well as by thousands of food buyers.

►Oswald Neesvig, president of the Madison Packing Co., Madison, Wis., has just returned from a three-month trip to Norway, Sweden, and nine other foreign countries. His stay in Norway allowed him to visit many packing companies where he demonstrated the newer methods of using quick cures as well as processing all types of meat. Neesvig reports he has never seen so many well-developed hogs which produce bacon and hams of superior quality. He further reports that the crude methods employed in curing are gradually being corrected. There is much need for newer and more efficient equipment in these countries. Much progress is being made in building programs but lack of dollars is retarding all advancement. One of the largest plants visited in Norway was Felleslakteriet located in Oslo. F. L. Lutchera is manager-director of this large corporation.

►Lyman C. West, 81, statistician for the Chicago Board of Trade from 1904 until his retirement last January 1, died recently after an extended illness. At the time of his retirement he was one of two employees of the Board of Trade who had more than 60 years of continuous employment with the exchange. For more than 35 years he edited the Board of Trade's yearbook.

►A fire, September 16, at the Swift & Company plant at Rosario, Argentina, killed 2,500 head of cattle. Loss was placed at \$100,000, much of it in chilled meat storage stocks.

►The Orleans Canning Co., Chicago, has purchased the property of the Jamestown (N. D.) Packing Co. and taken over its operation. The Orleans firm, manufacturer of dog foods, will confine its operations for the time being to slaughtering of horses only at the Jamestown plant.

►Henry H. Janssen, sr., technical adviser for Spicene Company of America, Inc., celebrates his fiftieth anniversary in the meat packing industry this

month. He has been associated with Kingan & Co., Karl Seiler & Sons, Wm. Schluderberg-T. J. Kurdle Co., Girard Packing Co. and A. Fink & Sons. He has made many friends and gained much experience during long years of activity in sausage production.

►Thomas McCarthy, 85, retired superintendent of the Oppenheimer Casing Co., Chicago, died recently. He started in the casing business in 1880 and was one of the first Oppenheimer employees when the company was founded in 1914. In 1930, after 50 years in the production end of the casing business, he retired on pension.

►Charles Neely Fulghum, sr., 46, died suddenly from a heart attack on September 16. For more than 20 years he had been associated with the Memphis Packing Co., Memphis, Tenn. At the time of his death he was credit manager.

►Ralph Hoagland, biochemist in the USDA Bureau of Animal Industry nutrition laboratory at the Beltsville research center, will retire September 30, after having spent more than 40 years with the Bureau. Hoagland is author of many technical and semi-technical publications and journal articles dealing with the composition and nutritive value of meats and meat food products. Several of these have stressed the value of pork as a valuable source of Vitamin B.

►Administrative offices of the Armour Laboratories, pharmaceutical division of Armour and Company, will be moved to 520 N. Michigan ave., it was announced recently. The company has leased the ninth floor of the building, providing office space for more than 100 persons. Moving will be completed by October 15. Decision to move the offices from the Yards was due primarily to the fact that the pharmaceutical business has outgrown its present quarters.

►An 11c an hour raise for 1,100 members of the Amalgamated Meat Cutters and Butcher Workmen, AFL, in Louisville, Ky., has been negotiated with all Louisville packers, it was announced recently.

►Charles M. Cox, St. Louis, a representative of the First Spice Mixing Co., New York, and well known to the meat packing trade in the Midwest, recently celebrated his silver wedding anniversary.

►John J. McKinney, head timekeeper at the Ottumwa, Ia. plant of John Morrell & Co. for the last 18 years, has retired. Last March he completed 50 years of continuous service. His first job was with the company during summer vacations in 1893, and he worked several summers beginning his regular job as assistant timekeeper in 1900. Later he was foreman of the export department for some years before he returned as head of the timekeeper's department in 1932. Clem Edmondson, also a veteran Morrell employee, succeeds McKinney as timekeeper.

►J. W. Luter, jr., president of the Smithfield Packing Co., Smithfield, Va.,

has announced the completion of a brick addition approximately 40x80 ft., containing a chill room for bacon. The largest Allbright-Nell slicing machine has been installed. The addition gives the plant more efficient, straight line production on bacon, Luter said. Also added were two new private offices and a general sales room.

►George W. Martin, a member of the board of directors of John Morrell & Co., Ottumwa, Ia., and its Chicago representative in trading, was recently named right eminent grand commander of Illinois Knights Templar at the order's ninety-fourth annual state conclave.

►Ballentine Packing Co., Greenville, S. C., purchased 57 prize barrows exhibited at the annual Florence County 4-H Barrow show, Florence, S. C. The company paid an average price of \$22.75.

►James M. Evans, who has been serving as general counsel of the Schmidt Provision Co., Toledo, O., for several years, has been elected secretary. Emil A. Schmidt is president and Joseph W. Arnold is vice president. The company is building a new plant which it will use for preparation of prepackaged meat products.

►Oscar Schwartz, who operated the former Central Beef Co. at Elizabeth, N. J., died recently. He was 65 years of age.

►Jack M. Garfin, 58, a partner in Crown Meats and Provision Co., Minneapolis, for the last 25 years, died recently.

►Carl LaFleur Co., Hartford, Conn., food broker, has been appointed to represent Oscar Mayer & Co. canned meats division.

►Paul P. Wilcheck, 73, a foreman for the Wilson & Co. plant in Kansas City for 24 years, died recently.

►Morgan Packing Co., Austin, Ind., has signed a contract with the union representing workers in its plant, Local 227, Amalgamated Meat Cutters and Butchers Workmen, AFL, for the first time. The contract provides a 5c hourly wage increase, beginning November 1, and an additional 2c increase, effective June 1, 1951, for permanent employees.

►Stark, Wetzel & Co., Indianapolis, purchased the grand champion Aberdeen Angus of the Indiana State Fair for \$3 a lb. It will be slaughtered for Stop & Shop Market there. The price was considerably below the record \$6.75 paid for the 1949 champion but veteran buyers said an effort had been made to pay more for other animals which finished lower in competition so that proceeds would be more evenly distributed. Other buyers of prize animals included Kingan & Co., Armour and Company and Swift & Company, all of Indianapolis; Presser Packing Co., Lebanon; Emmart Packing Co., Louisville, Ky., and the Val Decker Packing Co. of Piqua, Ohio.

►Clarence Bowman, co-owner of Hickory Packing Co., Hickory, N. C., has been seriously ill and confined to his home for the past few weeks.

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Armour Hormone Research Holds Hope Of Two Lamb Crops Each Year

STIMULATING sheep to reproduce twice instead of once a year has been achieved by a hormone research team sponsored by Armour and Company.

Armour has announced that more than 100 hormone-treated ewes which produced lambs last winter had a second lambing in the summer. Results of the screening test point toward the possibility of "fall lamb" becoming a regular market factor as well as spring lamb.

A sheep raiser can usually count on 125 spring lambs from 100 ewes. Fig-

ures in the Armour test indicate that the 100 ewes can also be made to produce 65 to 85 fall lambs instead of remaining unproductive for half a year. The study is the first of its kind to be made on a commercial scale. This year's preliminary experiments have supplied data for further research next year.

The test was carried out under an Armour grant by Dr. Frank X. Gassner, professor of endocrinology at the University of Colorado A. and M. experiment station. The experiment was suggested by Garvey L. Haydon, head of

the lamb division of Armour, despite reports from Australia-New Zealand that earlier experiments had failed.

The essential phase of the test concerned three groups of ewes of varying ages, weights and breeds, well below the quality of the average flock, all of which had lambed since January. There were a total of 535 sheep treated with the hormone and 320 of them responded and were bred.

The first lot, given the hormone injection in the second week after lambing, produced 20 lambs.

The second lot, injected in the third week after lambing, produced 28 lambs.

The third lot was treated in the fourth week after lambing. It produced 51 lambs. There were 27 stillborn lambs. Counting stillborns, about 60 per cent of the best-producing group responded favorably. It is this group which is the basis for the estimate of a 65 to 85-lamb extra crop each fall, in view of the fact that twins or triplets are common.

Meanwhile 25 other ewes were run with the rams in the test groups, but were not given the hormone. Only one in this control group had a lamb, reflecting the known fact that a very small percentage of ewes show two natural reproductive cycles in a year.

The hormone used is a gonadotrophin, which acts like pituitary hormones to stimulate the ovary to produce its estrogenic hormone, which in turn establishes the breeding period. In volume production, Dr. Gassner estimated that the cost per ewe would be between 20 and 25c. The injection is given subcutaneously in the wool-free fold between the foreleg and body. Response to the injection appears in five to seven days.

Haydon explained the economic importance of the accomplishment.

"A farmer with 100 ewes may get 125 lambs in his spring crop," he said. "Those lambs and the wool are normally all the income he gets from the flock which he must feed and care for all year. However, by using this hormone technique at the right time, he may get a fall crop of 65 to 85 extra lambs. If it cost \$4 extra to raise these lambs to 85 lbs. and they sell for around \$22 each, there is an extra profit of \$18 per lamb or \$1,000 to \$1,500 a year for a flock of 100 ewes."

The economic importance of the Armour demonstration goes beyond the profit to the farmer, however. Because of the low price ceilings imposed during the war, and the generally unsatisfactory returns from the industry, the sheep population of the country has dropped from the peak of 55,000,000 in 1942 to 31,000,000 now. Many farmers have dropped sheep-raising entirely and the United States produces only one-third of the wool it uses.

Haydon pointed out that the use of hormones will be most important initially to farmers who keep comparatively small flocks of 50 to 150 ewes. Use of the method in the far western range country would involve more problems.

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PROCESSING *Methods*

Using Boneless Loins

Somewhat similar methods are used in processing boneless pork loins into such products as Dewey loin rolls or Dewey hams, lachsschinken, pork loin rolls and other products.

Dewey loin rolls, or Dewey hams as they are sometimes known, are made from No. 2 boneless pork loins. The loins are cured in 65-deg. pickle or dry cured, soaked and then stuffed into beef bungs and wrapped with twine. They are smoked and cooked to 140 degs. internal temperature.

The loins may be processed in such a way that they may be stuffed in cellulose casings. The boneless cured loins, with surplus fat removed from the back and rib sides, are cut to the length desired for processing in a retainer. After lining the retainer with parchment and caul fat, two pieces of loin are placed in it with their bone sides facing and their fat sides top and bottom. They are covered with caul fat and parchment and the retainer cover is pressed down.

The loin roll is cooked until the internal temperature reaches 140 degs. It is then cooled in water, the retainer cover is tightened gently and the roll is chilled overnight. Next morning the roll is removed from the retainer, dipped in gelatin solution and inserted in a cellulose casing. It is smoked for three to four hours at 110 to 120 degs. F., held at room temperature for a couple of hours and stored at 45 degs.

Ham skins cut to the size required to fit the roll may be used in place of caul fat.

LACHSSCHINKEN: This product is made of boneless pork loins, cured, rolled, tied with twine (in the middle and at the ends), then stuffed into beef bungs and wrapped with seine twine, or stuffed in artificial casings, lightly smoked and cooked.

Remove the tenderloin and bone the pork loins from the fifth rib to the end. Remove the fat. Dry cure with

3 lbs. salt
1½ lbs. sugar
3 oz. sodium nitrate
¼ oz. nitrite of soda

to 100 lbs. meat. Pack tightly in a tierce or box and cure thoroughly. A small amount of good second ham pickle may be added to the tierce to fill voids between the pieces of meat.

The loins may be S.P. cured in 65-deg. pickle; they should be overhauled.

When the loins are cured, take out and wipe dry, then cut them through in the center, roll and tie so the bung may be slipped over. Tie the end and the roll lightly with seine twine. Put in a barrel, box or truck overnight to drain and set.

Then hang in the smokehouse over a hickory wood fire (no smoke) at a temperature of 110 degs. Raise this gradually to 135 degs. when the product is dry and when it takes on a good

golden red color, place in the cook box at 155 to 160 degs. F. to cook.

The beef bung casings used for this purpose must be well soaked, stretched, and the water squeezed out before stuffing.

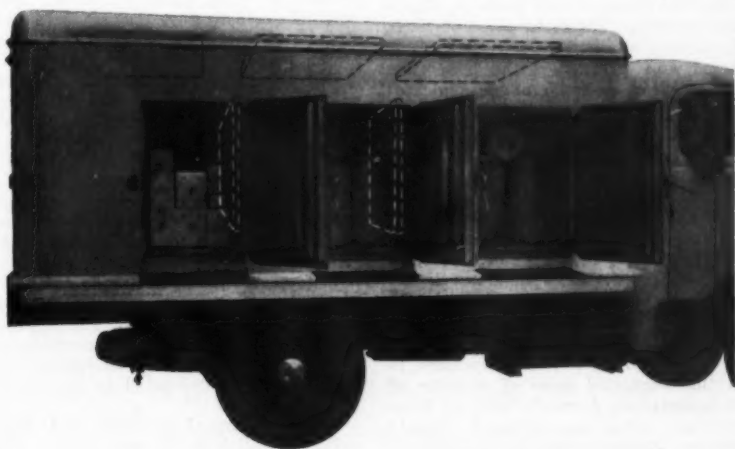
The pork loins must be boned strictly fresh, placed in cure immediately in a temperature not to exceed 38 degs. F. They must be taken out when cured. Be sure to leave them in a barrel, box or truck overnight in the cooler to drain and set before smoking. Also see that

they are skewered well for air pockets.

PORK LOIN ROLL: This product is smoked. One formula directs:

Bone heavy loins, preferably 18/22, and cure by the formula given above. Cure in closed containers. Make up into rolls, using three strips of loin, and wrapping the roll with seine twine about ½ in. apart for the full length. Trim ends and smoke for two to three hours at 100 to 110 degs. F. and cook at 170 degs. F. for about two hours.

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WSMPA Membership Stands at Highest Level in History

At a meeting of the directors of Western States Meat Packers Association in San Francisco last week, E. F. Forbes, president, reported that the association's membership is the largest in its history. This includes 132 regular members and 136 associate members. He noted that there has been a notable increase recently in membership in the states of Idaho and Utah. The board accepted 17 new applications for regular membership and eight for associate membership, as well as the resignations of two regular and one associate member.

Several changes were made in officers and directors. The resignation of W. S. Greathouse of Frye & Co., Seattle, from the office of secretary of the association was accepted. He is no longer connected with the meat packing business. Henry J. Kruse, president of the Seattle Packing Co., Seattle, was appointed to fill the unexpired term of secretary. Thomas Carstens, president, Carstens Packing Co., Tacoma and Spokane, was appointed to fill the unexpired term of vice president and director, formerly held by Karl J. Maxwell. Maxwell has retired from active service with the Carstens Packing Co.

Adolph Miller, president, Union Packing Co., Los Angeles, was appointed to fill the unexpired term of director of the association, formerly held by Mose Foorman, who has resigned. Donald Schaake, Schaake Packing Co., Ellensburg, Wash., was appointed to fill the unexpired term as director, formerly held by Henry Coffin of Yakima, Wash. Coffin has retired from active management of the Gibson Packing Co. there. C. F. Moore, Ogden Dressed Meat Co., Ogden, Utah, has been appointed to the office of director, filling the vacancy in the representation for Utah, resulting from the retirement from the board of James Devine. He was formerly with American Packing and Provision Co., recently sold to Swift & Company.

CIO Head Calls Meeting To Support Locals' Strike

A national conference of all local unions affiliated with the United Packinghouse Workers of America, CIO, to support the strike plans of the UPWA locals at seven Wilson & Co. plants will be held in Chicago Sunday, October 1. Delegates from some 350 local unions in United States and Canada are expected. The official call for the meeting was sent out Thursday by Ralph Helstein, UPWA international president.

At a meeting in Chicago, September 14, representatives from the Wilson local unions asked the executive board "to give immediate authorization for a strike within the Wilson chain."

The union announcement stated that

although the UPWA has been certified by the NLRB as bargaining agent at the seven Wilson plants, the company has refused to sign a contract with the union. More than 10,000 workers are employed at the seven plants, at Chicago, Albert Lea and Faribault, Minn., Los Angeles, Cedar Rapids, Kansas City and Omaha.

USDA Defense Authority

Secretary of Agriculture Charles F. Brannan has delegated to the Administrator of the Production and Marketing Administration, Ralph S. Trigg, the responsibility for planning and carrying out the functions under the Defense Production Act of 1950 with respect to food, farm equipment and fertilizer which were delegated to the Secretary in the President's Executive Order No. 10161.

Functions and responsibilities related to "food," as defined in the Executive Order to include various agricultural commodities, include authority for allocations, priorities, requisitions, expansion of production capacity, and related functions in connection with the food aspects of the defense production program. Maintaining liaison with other government agencies and with industry, serving as claimant for materials and facilities required to insure adequate supplies of food, and appropriate responsibilities in connection with price stabilization measures are other functions delegated to the PMA Administrator.

Organizational changes and new units established to coordinate the PMA defense activities are:

An office of requirements and allocations will serve as the central coordinating point for the development and determination of over-all food supply availability and requirements, allocations, production adjustments, and related programs. F. Marion Rhodes, formerly deputy director of the PMA price support and foreign supply branch, will direct activities in the requirements office.

An office of materials and facilities will supervise the over-all determination of requirements for machinery, equipment, materials and services needed in connection with production, processing, transportation and handling of food and agricultural commodities. This office will then serve as a claimant before appropriate agencies in securing the necessary allocations and distribution of essential materials and supplies. L. B. Taylor, formerly director of the price support and foreign supply branch will head this office.

A price staff will be responsible for evaluations and recommendations with regard to price questions, including the use of price mechanisms to stimulate production, the effect of legal price minimum and other price provisions of the Defense Production Act, and the relationship of price to allocation controls, distribution, purchasing, inventory management and related activities.

J. Murray Thompson, formerly deputy director of the Price Support and Foreign Supply Branch, will head this new staff.

The National Industrial Council of the National Association of Manufacturers recently reported that Trigg has indicated that the USDA has no plans for building government-financed food plants, although authority to do so exists; that the Department is not now thinking in terms of price ceilings on agricultural products, feeling that they will not be needed except in case of scarcity, and that no program will be undertaken unless it is vitally necessary and cannot be accomplished without government intervention.

Approved Pest Killers

The Meat Inspection Division in Supplement 3 to MID Memorandum 52 has named several additional insecticides and rodenticides which may be used in inspected establishments and described how they must be employed. According to the announcement:

Deodorized kerosene solutions of pyrethrins and/or allethrins with piperonyl butoxide containing not over 1 per cent of piperonyl butoxide (butyl carbitol, 6-propyl piperonyl ether) with or without other approved insecticides may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts (Memorandum No. 52).

Solutions containing over 1 per cent of chlorane, lindane (gamma isomer of benzene hexachloride), and methoxychlor, with or without other approved insecticides, may be used with the limitation applicable to DDT, that is, in various places outside of edible products departments, as described in Supplement 1 to Memorandum No. 52.

Any of the dry insecticidal compounds listed above, when mixed with dry inert material, are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.

Rodent baits composed of warfarin (3-(alpha-acetylbenzyl)-4-hydroxycoumarin) (Compound 42) and corn meal or other acceptable foodstuff may be used on the same basis as red squill (Memorandum No. 52). Bait composed of foodstuff and warfarin, red squill or Antu may be left in rooms containing exposed meat provided the layout has been approved by the inspector in charge and the bait is finely divided and is contained in substantial locked boxes fixed to the floor and so constructed as to prevent removal of the bait from the outside.

Warfarin produces internal hemorrhages in rodents and other warm-blooded animals and must be eaten over a period of 4 to 10 days to produce a lethal effect. The physiological action of this chemical is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood, although warfarin produces a considerably greater effect than does dicumarol.



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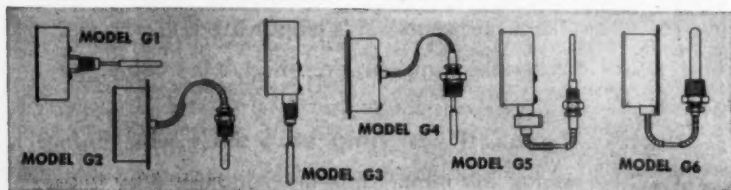
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RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

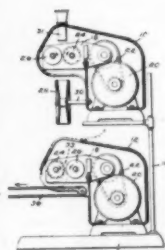
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,517,542, METHOD OF HEATING FOOD PRODUCTS IN SEALED CONTAINERS, patented August 8, 1950 by La Verne E. Clifcorn, Gordon T. Peterson, and John M. Boyd, Chicago, Ill., assignors to Continental Can Company, Inc., New York, N. Y., a corporation of New York.

Being rapidly rotated end over end, the centrifugal force and weight exerted by the contents will cause a gaseous space in the cans to move along a portion of the walls of the cans and then across the cans at the center thereof during each rotation of the cans, thereby causing turbulence and rapid circulation of the mobile contents, thus facilitating the heat transfer to the center of the cans.

No. 2,516,621, MEAT TENDERING MACHINE, patented July 25, 1950 by Oscar Robert Deckert, Newtonville, Mass.



A pair of cooperating rolls is provided including a gang of cutters on one roll, a similar pair of cooperating rolls beneath and parallel with the first pair, and a member disposed

between the two pairs of rolls in position to intercept a piece of meat from the first pair and cooperate therewith and with gravity action on the meat to turn it within a plane parallel with the rolls and to such position that it passes through the second rolls in a direction angular to its passage through the first rolls.

No. 2,518,562, KNIFE FOR MEAT TENDERING MACHINES, patented August 15, 1950 by Leland E. Moree and Henry K. Leonard, Toledo, Ohio, assignors to Toledo Scale Co., Toledo, Ohio, a corporation of New Jersey.

There are provided an arbor and a number of disk-shaped cutting knives, the arbor having an aperture cut

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through its body, which apertures have a radial extent not greater than any portion of the edges of the knives and being in line to form a passageway through the knives parallel to the axis of the arbor.

No. 2,518,762, CURED MEAT WRAPPER, patented August 15, 1950 by Ernest C. Draheim, Rhinelander, Wis., assignor to Daniels Manufacturing Co., Rhinelander, Wis., a corporation of Wisconsin.

This is a multiple-ply wrapper arranged to provide for ventilation.

Further Progress in Mexican Foot-Mouth Fight

The changeover from vaccination to inspection has been successfully accomplished in the campaign to eliminate foot-and-mouth disease from the infected zone of Mexico, according to a Joint Live Stock Committee report.

In August a new monthly record for inspections was set with 17,547,103 animals inspected. With emphasis being placed on inspection of the estimated 17,000,000 animals in the infected zone, the vaccination program has been reduced to a dribble. Only 16,673 animals were vaccinated in August, all of them for the fourth time in a cleanup campaign. The cumulative total of vaccinations for 1950 through August 31 is 60,130,137.

While the program is progressing according to plan, General Harry H. Johnson, co-director, continues to warn against an attitude of complacency and overconfidence.

"We have come a far way in the program to eradicate aftosa from Mexico," said General Johnson, "but no one must assume that the fight has been won. As long as one cow with symptoms of the disease remains in Mexico the situation is fraught with danger. We must not relax our vigilance or take anything for granted."

There has not been one case of aftosa found in Mexico since December 23, 1949. When a suspicious animal is reported, immediate action is taken to inspect not only that animal but all other animals in the herd.

The cost of the program, which reached a high of \$2,450,000 in June of 1949, is being reduced and the expenditures for August were down to approximately \$950,000—the first time since the mass vaccination got underway that it has been less than a million dollars. Reductions in personnel are being made.

Flashes on Suppliers

JULIAN ENGINEERING CO.: This Chicago firm has been awarded the contract for installation of seven large stainless steel automatic Julian smokehouses in Wilson & Co.'s new pork plant to be constructed at Kansas City, Kans. The firm also will install York ammonia compressors, all refrigeration piping and equipment, steam and process piping, and all plumbing.

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- We CAN provide you with automatically controlled temperatures evenly distributed throughout your houses.
- You CAN have this at an amazingly low cost.
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It will pay you to investigate these improved engineered features designed to give you perfect smokehouse results.

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Sanitary, STAINLESS STEEL MEAT HANDLING EQUIPMENT

Ruggedly Constructed for Lifetime Wear.
Fully Approved by Health Authorities.

STANcase STAINLESS STEEL EQUIPMENT is **ECONOMY EQUIPMENT** for modern, meat handling plants. Ruggedly constructed for lifetime service; maintained sparklingly clean and sanitary with minimum labor. Write for descriptive literature.



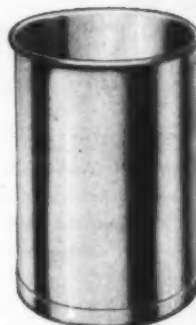
STAINLESS STEEL MEAT TRUCKS

Illustration is Model No. 34—capacity 800 lbs. Three other models (capacities 225 lbs., 500 lbs., and 1200 lbs.) are available.

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The Standard Casing Co., Inc.
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STAINLESS STEEL DRUMS

Made in two sizes: 30 gal. capacity and 55 gal. capacity. Stainless Steel covers available.



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FOR MEATS, FISH, POULTRY, PERISHABLES

SANITARY . . . drawn seamless from durable aluminum alloy, Republic Boxes have rounded corners—no cracks, crevices, rivets. Will pass most rigid inspection.

EASY TO CLEAN by any method. Stainless Steel handles, easy to grip.

STURDY072 Aluminum Alloy with hinges solid weldments to sides. Wearing strips on top rim where handles rest are solid weldments, too. Panels embossed on four sides, bottom debossed for greatest strength, longest life, most attractive appearance.

FIRST COST is the last cost, maintenance is zero. Engineered and built for year after year of punishing service, every day's use means consistent savings.

ONE CONVENIENT SIZE ONLY

32" long x 13½" wide x 9¾" deep
INSIDE DIMENSIONS. WEIGHT 11 LBS.

Your name embossed on side panels lends further distinction and advertising value, insures against loss.

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LIGHT-WEIGHT and compact design saves valuable truck and storage space by stacking on delivery, nesting on return.

IT PAYS to make this investment in modern equipment. Your route and delivery men like the efficiency and handling ease that helps them do more in a day. Your customers appreciate such evidence of up-to-date food handling.

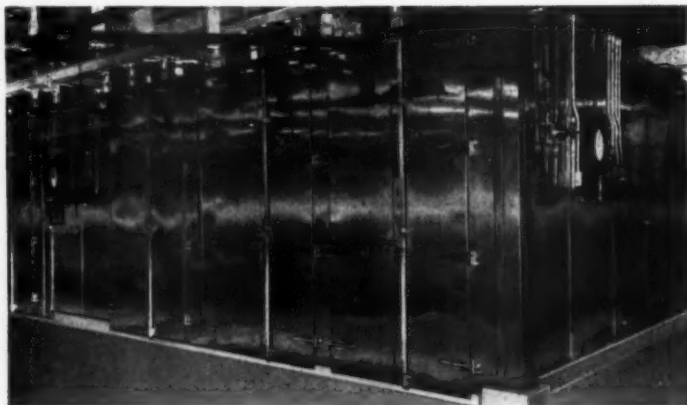


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WILL BUILD THEM!

The **ATMOS SYSTEM** applied to your present layout will provide: independent smokehouse conditions . . . savings in fuel and sawdust costs . . . time savings . . . drying and smoking in a single operation . . . minimum shrinkage . . . proper air and smoke penetration . . . uniform temperatures . . . elimination of need for external cooking . . . completely automatic control. Write for details if you are not planning to attend the AMI Convention.



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BOOTH No. 17

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Four all stainless steel houses, with a total capacity of 220 trees or approximately four carloads of hams and/or bellies, are among the largest single level smokehouses in the country. Installation in the Boston Sausage & Provision Co. plant in Boston.

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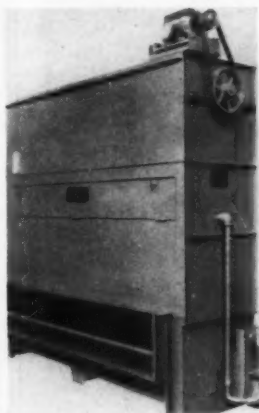
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NEW EQUIPMENT *and Supplies*

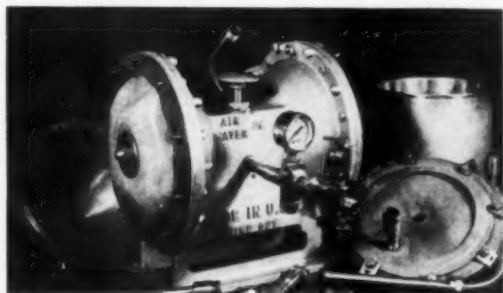
REFRIGERANT GAS CONDENSER — A new Aeropass refrigerant gas



condenser has been announced by the Niagara Blower Company, New

York, N. Y. Designated as the 5800 series, the new condenser is designed especially for use where freon is the refrigerant and for air conditioning and industrial refrigerating applications. The series consists of five standard units ranging in capacity from ten to 50 tons refrigeration at 105 degs. F. freon condensing temperature and 74 degs. F. atmospheric wet bulb temperature. Operating on the evaporative principle, the condenser is said to save 95 per cent of the condensing water required by the shell and tube condenser method and, since it replaces both conventional condenser and cooling tower, its first cost as well as operating cost is said to be low. Weather-proof construction for outdoor installations is available for these condensers.

NEW TYPE SANITARY PICKLE PUMPS—New type sanitary pumps, called the Comet or Biga, are equipped with a pair of connected and movable diaphragms formed of synthetic rubber or other similar material, arranged so they can be moved to and fro by fluid or air pressure so as to assure a substantial, continuous pumping operation. The diaphragms are said to make it impossible for air to contact the pickle,



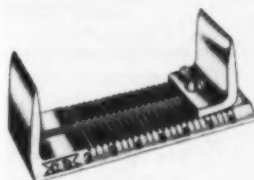
thereby eliminating the possibility of injecting air into product to be pumped. These pumps are formed of highly corrosion resistant material and the diaphragms are arranged to afford easy access to the interior for cleaning and servicing. All moving parts except the diaphragms are protected from contact with the brine or other corrosive liquid. The probability of shock to the operators is eliminated as the pumps have no electrical motor attachments. They can be operated at either slow or high speed, low or high pressure. The Biga or Comet pumps are self-lubricating, and have a high suction lift. These pickling machines have been in use for one year in some eastern packinghouses and have reportedly operated with a minimum of trouble and repair and a maximum of efficiency. The Comet or Biga pickle pumps are exclusively distributed by H. J. Mayer & Sons Company, Inc., Chicago.

NEW LINE OF SMOKE MAKING UNITS—Public Service Heat & Power Co., Inc., Corona, N. Y., has introduced a new smoke unit available in five sizes ranging from 200 to 2,000 c.f.m. of smoke. These units will provide a uniform grade of dense smoke without attention for eight hours or bet-



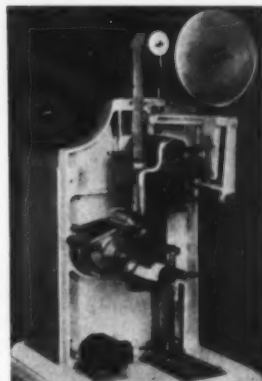
ter. They are equipped with a stainless steel washer to clean the smoke and prevent possibility of fire from hot particles of sawdust. Sawdust is fed by gravity to the combustion zone and kept from packing by a series of agitators. An air-cooled agitator turns at about 1 r.p.m. to prevent the fire from tunnelling and feed a steady supply of fuel. All units are equipped with a safety device which shuts off the motor and rings a bell to warn the smoker when sawdust is low.

NEW SAUSAGE LINKING GUIDE—A new and improved C-D sausage linking guide has been introduced by Speco, Inc., (Specialty Manufacturers Sales Co.) Chicago. The unit is stream-



lined and built from light but sturdy cast aluminum with polished working parts. The guide is adjustable from 2 to 8 in. by means of a readily accessible thumb screw. Scale figures are said to be very easy to read.

LABEL IMPRINTER AND STACKER — Designed for use in the meat packing and sausage manufacturing field where prepackaging is done with cellophane, this Imprinter, Cut-Stacker provides a ready supply of loose, cut and stacked heat-seal type labels. Through the use of rubber slugs, an item name, weight, price and other essential copy is imprinted on a blank, roll-type thermoplastic label. Output is over 125 labels per minute. To facilitate handling, labels are deposited in a sliding magazine.

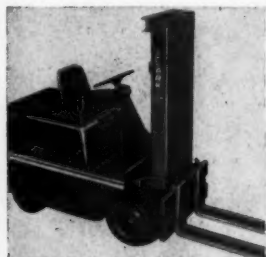


Changes in label size can be effected in a minute's time. An electrical contact counter stops the unit after a predetermined number of labels have been cut. Designated the No. 806, the imprinter is made by the Oliver Machinery Co., Grand Rapids, Mich.

NEW HAND SOAP REDUCES BACTERIA — An antiseptic liquid hand soap, containing the new chlorinated diphenyl methane compound, hexachlorophene, to help reduce bacterial flora on the skin, has been developed by the West Disinfecting Co., Long Island City, N. Y., for the special use of food handlers. This soap will help reduce the possibility of respiratory or intestinal infections being carried by the worker's hands to food. The hexachlorophene also helps to protect hands from skin lesions and secondary infections resulting from minor

injuries. The soap also contains lecithin, an emollient and skin softener, which helps reduce certain skin irritations caused by frequent hand washing. Lecithin is also said to increase the cleansing power of the soap because it increases the suspending power; solid dirt particles are held in suspension to be rinsed away, rather than redeposited on the skin.

NEW DRIVE ON INDUSTRIAL TRUCK—The Clark gas-powered Carloader is now available with Dynatork drive. This type of power transmission is said to increase by as much as 20 per cent the amount of work the fork-lift truck can do and to reduce handling



costs. Power is transferred to the drive wheels by magnetic induction through an air gap. There is no friction-type clutch and the conventional transmission is replaced by a constant-mesh, 2-speed forward and reverse gearing. The drive eliminates jerks, repeated shifting of gears when operating in close quarters and excessive waste of power. "Inching" for position in tight quarters is accomplished by easy pressure on a foot pedal. This type drive is said to be the only power transmission that

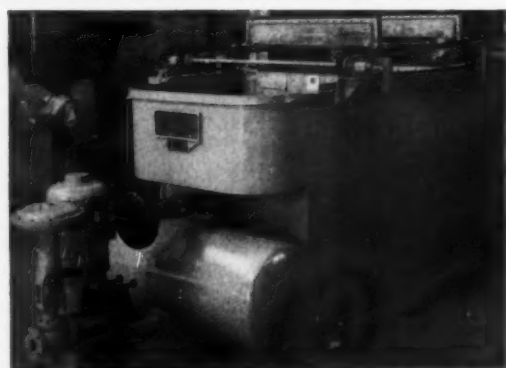
permits reversal of direction without first bringing the machine to a full stop. The Carloader is made by the Clark Equipment Co., Industrial Truck Division, located in Battle Creek, Mich.

BEEF AND VEAL CUT SKINNING MACHINE—Rapid removal of membranes from different meats used in fabricated cuts is the job accomplished with this machine. It has been used successfully on boned veal legs, veal clods, beef back strips, beef rounds and beef clods. The machine has



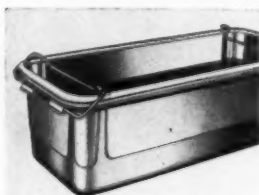
a uniform production rate and product loss is negligible. It will handle approximately 160 pieces of beef back strips and from 100 to 120 pieces of heavy veal legs per hour. All parts coming in contact with product are stainless steel or chrome surfaced. As a safety feature the pressure bar, which brings the knife blade into cutting position, is foot-controlled and must be depressed before cutting contact is made. Powered with a 1½ h.p., fully enclosed motor and weighing about 400 lbs., the machine is manufactured by the Townsend Engineering Company, Des Moines, Ia.

WASTE TALLOW AND GREASE RECOVERY—The machinery pictured here, called the Colloidair Separator, is reported to recover 95 per cent of tal-



lows and greases that otherwise might be lost as sewage. The separator removes suspended solids, oils, fats and greases from industrial waste waters by utilizing the principle of dissolved air to assist their removal by flotation. It is said that treated water from this system is sufficiently cleaned to be suitable for reuse in inedible process and cooling circuits. Besides its direct effect of reclaiming valuable material, the separator eliminates sewer cleaning which must be done periodically where effluent is discharged. This system also allows industrial expansion where additional water supply is a prohibitive feature. It is said that in many cases the value of the product reclaimed that was formerly lost to streams or sewers will pay for an efficient waste treating plant in a few months time. The equipment is made by the Bulkley, Dunton Pulp Co., Inc., New York City.

SEAMLESS ALUMINUM MEAT BOX—Drawn from



durable .072 aluminum alloy, this sanitary box for

handling meats is made with all corners rounded and has no cracks, crevices or rivets. Easy to clean by any method, the box will reportedly pass the most rigid inspection. Stainless steel handles have solid weldments for hinges and solid weldments for wearing strips on top rim where handles rest. The boxes are made in one size, 32x13½x9½ in. and weigh 11 lbs. They are designed to save truck and storage space by



SMOKESTICKS

Beaded aluminum, stronger by 30-35% than any other stick. Insures fewer stick marks.

No. 9553-3-Z

¾" Triangular

36" long \$0.44 ea.

42" long .51 ea.

48" long .56 ea.

No. 9553-Z

1" Triangular

36" long \$0.465 ea.

42" long .57 ea.

48" long .665 ea.

No. 9554-Z 1¼" Triangular

36" long \$0.70 ea. 48" long .86 ea.

42" long .79 ea. 52" long 1.05 ea.

other sizes on request

SHOVELS AND FORKS

Scoop Shovel — Cast aluminum, D type, Knurled grip handles. Flat bottom for cleanliness. 11¼" blade width, 44¾" overall length. No. 10484-Z—\$8.75 ea.

Five tine fork — 9¼" across, D type handle, hot dip tinned steel finish. Overall length 44¾".

No. 10487-Z—\$8.75 ea.

No. 10487-1-Z—\$18.00 ea. Stainless steel.

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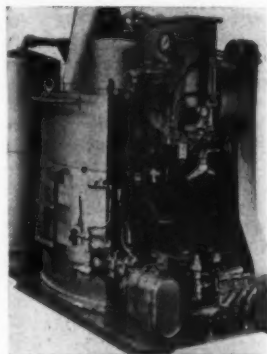
The GLOBE TOOL and SUPPLY Co.

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stacking on delivery and nesting on return trips. Republic Stamping and Enameling Co. of Canton, Ohio, is the manufacturer.

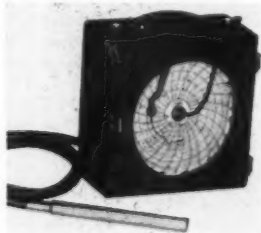
PORTABLE VAPOR STEAM GENERATOR—

For supplying large quantities of high pressure steam for short or sustained periods, this machine develops 200 lbs. working steam pressure in two minutes from cold water and makes over 3,500 lbs. of steam an hour, at 75 to 300 lbs. pressure. This is accomplished by hot gases from a forced draft fuel-oil fire, wiping over a



patented 575-ft. steel coil. Steam is made only when needed, an efficiency feature of the unit. Once started, automatic controls take over, causing the machine to turn off when the predetermined pressure is reached, then on again when the pressure drops 15 lbs. Called Model 4635, this unit is manufactured by the Vapor Heating Corporation, Chicago.

SELF-CONTAINED TEMPERATURE RECORDER—A continuous record of actual temperatures of chilled and frozen product in refrigerated



trucks, rail cars, warehouses, retail stores, etc., is provided by a new recorder developed by the Tagliabue Instruments division of the

Weston Electrical Instrument Corp., Newark, N. J. Called the Minicorder, the device requires no connection to any power supply, yet will record temperatures for seven days without attention. The recorder is available in various models with a temperature range of -30 degs. to +165 degs. F. Charts are available for 24- and 72-hour and 3- and 7-day recording. The instrument is quite small, weighing only 3½ lbs. and measuring 5¼x5¼x4¼ in.

MAINTAINING TEMPERATURE IN PROCESS LINES —

For maintaining any pre-selected temperature in lines carrying tallow, lard, etc., a Newark, N. J. firm, Cond-O-Therm, manufactures complete made-to-order companion lines and insulation. As pictured, the companion line is extruded to allow substantial surface-area contact with the parent line. Tem-



peratures can be maintained exactly at remote points, it is claimed, using steam, hot water, brine, ammonia, Freon or any other heating or cooling medium. The companion lines can be pre-formed from copper tubing, monel, stainless steel or any metal required for the process. They can be furnished in multiples so that the parent line can, if necessary, be entirely clustered to maintain extremely high or low temperature.

CHOPPER PLATES FOR MEAT GRINDING — New, sanitary chopper plates for use in meat grinding machines have been developed by the Pittsburgh-Erie Saw Corp., Pittsburgh, Pa. Unlike the old-style plate, it is unnecessary to remove the hub each day for washing in order to prevent contamination. The hub is specially constructed to allow sufficient hand hold for removal



SPACE 37-38

SEE THE HAYSSEN OPERATE AT PALMER HOUSE SEPT. 29-OCT. 3

When you attend the AMI Convention, observe the Hayssen Wrapping Machine in operation at space 37-38. You will find it running smoothly and efficiently . . . for the Hayssen is mechanically simple. The Electric Eye registers printed overwraps accurately, and the thermostatically controlled electric sealing provides proper temperatures for seals to hold. If you can't check the Hayssen in person—write to the factory for full information.

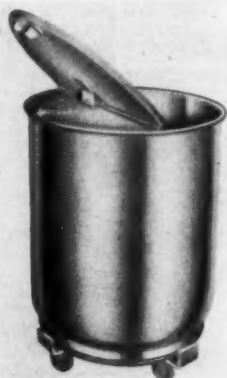
HAYSSEN MFG. CO . . . SHEBOYGAN, WIS.

Hayssen
ELECTRIC EYE
WRAPPING MACHINES



from chopper, thus there is little danger of dropping hub and damaging mill on regrind of meat. The hub has positive lock features, making it safe to use at all times.

ALUMINUM ALLOY CONTAINERS—Two new Wear-Ever aluminum alloy drums of 30- and 50-gal. capacity have been introduced by the Aluminum Cooking Utensil Co., New Kensington, Pa. The 50-gal. drum is available with a hinge type cover and dolly. A simple slip-



over cover is also available. Both these drums have been tested for strength and durability in laboratory checks and in actual use. They have sanitary open beads, with wearing ring on the bottom attached with a continuous weld. The 50-gal. drum is 23 1/2 in. in diameter and 22 1/2 in. deep. The 30-gal. unit has a diameter of 18 in. and is 27 1/2 in. deep.

IMPROVED STUFFING HORN—An improved stuffing horn for the full range of sizes of NoJax casings for skinless wieners and frankfurters has been designed by the Visking Corporation, Chicago. Production efficiency is increased because of the greater ease with which the casing goes on the horn. The horn has a reduced outside diameter with the same inside diameter. Thus, the casing slips on readily and without sticking, while the flow rate of the emulsion is unchanged. The stuffing horns may be obtained from John E. Smith's Sons Co., Buffalo, N. Y., or Sheet Metal Engineering Co., Chicago.

ADJUSTABLE PLATTER RACK—McClintock Manufacturing Co., Los Angeles, has announced a new adjustable platter rack for bloom room and cooler. It is made in panels that can readily be assembled in five different width sections to fit any size platter or pan. Permanent runners attached



to panels permit the use of 18 platters to each section. Deeper pans can also be used. Simplicity of design, ease of assembly and use of a lightweight metal alloy are main features of the new rack. Skeletal construction permits cold air to circulate freely throughout the meat area.

ROLL-TYPE HAND SEALING IRON—A new type hand-sealing iron to speed the sealing of irregularly shaped packages, such as hams and red meat cuts, has been developed in the Pliofilm Packaging Laboratories of the Goodyear Tire &



Rubber Co., Akron, O. The sealer is essentially a light weight heated sleeve which can be rolled easily across the surfaces to be sealed, rather than employing a sliding or patting motion practiced with other types of hand irons. The rolling action tends to smooth the protruding edges instead of crushing them flat. The result is said to be a neater, more attractive package. Since the roller sealing sur-

face develops much less friction than the flat shoe type of iron, less effort is required by the operator and an increase in wrapping efficiency results.

FORK TRUCK TIERS TO 130 INCHES—The Mercury Manufacturing Co., Chicago, has in production a new Model-230 Jeep fork truck with a maximum fork elevation of 130 in., although truck height is a standard 83 in. The fork elevation is activated by a single cylinder low pressure hydraulic lift with patented cross suspension. New operating features include automotive steering, foot pedal acceleration, and convenient hoist and tilt controls. The truck is 95 1/2 in. long,



including forks; 36 in. wide, and weighs 5,200 lbs. This electrically powered unit has safety features which include hoist and tilt limit switches, hydraulic overload relief valve and automatic regulation of lowering speed at all times. An electrical interlock prevents travel reversal while in running speed. The truck has a turning radius of 60 in.

CONSUMER UNIT PACKAGING MACHINE—A new type of packaging machine which, utilizing long lengths of cellulose casing, fills sausage in chunks or chubs of predetermined size, twists the ends of these units, crimp-seals the ends and cuts them off, has been developed by The Globe Company, Chicago. It is reported that the equipment will offer the economies of large-scale methods and material use on the production end, but will turn out self-service sausage units which are unsliced and of a size to fill consumer needs.

The machine is understood to consist of three parts. The first section, a filling machine which can accurately measure sausage

meat into units from 4 to 16 oz. in weight, is now undergoing production tests. The filler has dial type control which permits speedy compensation for differences in individual batches of product. The filler is being tested on a high speed 12-oz. luncheon meat canning line.

The second section of the machine will take a 42-ft. cello casing and, in conjunction with the filler, will package the sausage in chubs of predetermined weight and will twist the end of each unit as it is filled. The third section of the machine will crimp-seal the ends of each of the units and separate them. After these operations the sausage is ready for processing as a consumer-size unit and requires no other packaging. It is understood that the machine will be able to handle any type of sausage material and lard of any given viscosity.

NEW WEIGHT RECORDING UNIT—A new device for the recording of scale weights has been developed by the Howe Scale Co., Rutland, Vt., for use with its Tape-Drive dial scales. It



is called the Teleprint and combines electronic, electrical and mechanical engineering to "read" the scale dial and convert the reading into weight-printing for single and double roll tapes. Three components make up the device: A Take-off unit, mounted as a part of the dial housing; a Servo-amplifier and a recorder unit, which can be remotely connected to the Take-off by cable. Translation of weight is said to be recorded with great accuracy. The Teleprint uses no solenoids, nor electrical contacts and relays. A simple cam-operated mechanism is employed for the translation of dial readings.

New Clothing For Protecting Beef, Lamb and Veal

A lowering of beef, lamb and veal carcass shrinkage, improved carcass appearance, positive package protection from the dressing floor to the retailer's store and a means of retaining brand and grade identity are said to be the major advantages of a new carcass covering consisting of cotton cloth laminated to a plastic of one millimeter thickness. It has recently been introduced to the trade by Lamitex Fabrics, Inc., New York.

An unusual feature of the clothing material is that it is applied on the dressing floor and may be retained on the carcass until it is sold over the retail counter, at which time it is removed by the retailer.

The cotton cloth used in the plastic wrap is a beef sheeting specially bleached and designed for meat wrapping in accordance with Lamitex patents. The shrink saving feature of this new meat wrap results from the fact that the cloth part of the covering acts as a wick which retains the carcass moisture while the plastic permits a controlled moisture vapor transmission rate which forestalls any possibility of moldiness or too much drying.

The cloth covering is applied to warm freshly dressed beef sides on the dressing floor in the same manner as the conventional shroud cloth. In the case of lamb, the covering is pinned or preferably sewed onto the warm carcass. On veal, it is applied after the carcass has been cold skinned, although it can be applied with unusually effective results on the dressing floor if the veal carcass is hot skinned. The material is described as a synthetic skin, insulating and protecting the natural carcass bloom and freshness just as does the skin.

When the cloths are applied on the dressing floor they are first soaked in hot 20-deg. salometer brine and applied dripping wet. In the case of cold skinned veal, a like strength of brine is used, but the cloths are lightly wrung out. It is stated that the cloth, because it retains its saline moisture through its wick-like action, due to special desiz-

ing, bleaches the fat whiter and also removes the fieriness from high colored beef of all grades. Even yellow cows are somewhat bleached and improved.

One packer in a seven-day distribution test using the material achieved

the following lowering of shrinkage percentages in comparison with other materials: up to 2 per cent or more on lamb carcass; $\frac{1}{4}$ to 1 per cent on veal and up to 1 per cent on beef.

Since the carcasses are exposed to only a controlled amount of air, the full natural bloom is said to be protected throughout the distributive life of the meat and, likewise, since the moisture is present in a proper amount, aging of beef is facilitated, it is stated.

The material may also be used for plant clothing as it can withstand repeated washings. The plastic makes the cloth actually stronger giving it longer life, reduces tears ordinarily made by clothing pins. It is claimed its advantages as beef clothing are better finish and lower chill room shrink.

Covering which is to be used as a packaging medium for the carcasses during shipment and distribution can be printed with fast colors. The covering is always applied to the carcass on the dressing floor with the cloth side in intimate contact with the meat.

The plastic is reported to prevent "scuffing" of meat and protects the carcasses and quarters in transit whether the meat is hanging or piled in mixed provision shipments. The covering also protects the chilled meats against outside warm air condensation during loading and unloading.

The printed covering carries the packer's brand identity to the consumer level. A brander has been developed to mark through the covering.



We extend a cordial invitation to all our friends and customers to visit us at our hospitality suite in the Palmer House during the A.M.I. convention, September 29 through October 3—Suite 16 on the Palmer House Club Floor



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Ask a Clinton salesman! Get his advice on the profitable uses of CLINTOSE.

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Floor holes cause accidents. Accidents cost money. Repair worn, broken, rutted floors quickly and easily with Cleve-O-Cement. Requires no special tools or skill. NOT an asphalt emulsion. Dries rock-hard overnight. Stands heavy traffic. Becomes 28 times harder than ordinary cement. Can be applied to wet or dry floors. Non-porous and skid-proof. Withstands heat, cold, dampness, steam, oil, grease and most acids.

Has stood up for years under hard service in thousands of food and meat packing plants, bottling plants, dairies, laundries, ice cream plants, refrigerators, and cold rooms and other places where floors stay damp and get hard water. Try it for your floors.

Your supply house can furnish promptly or send for Illustrated Bulletin and Free Test Offer.

THE MIDLAND PAINT & VARNISH CO.

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Increased Slaughter Rate Sends Meat Output Up to Last Year's Level

DURING the week ended September 16 meat production under federal inspection totaled 311,000,000 lbs., according to the U. S. Department of Agriculture. Increased slaughter of all species brought total production up to last year's level, but 19 per cent above

Total calf slaughter was 116,000 head, compared with 103,000 in the previous week and 128,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 15,700,000, 13,700,000 and 17,500,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Sept. 16, 1950.....	288	154.7	116	15.7	975	129.7	254	10.9	311.0
Sept. 9, 1950.....	254	132.6	103	13.7	762	105.2	227	10.0	291.5
Sept. 17, 1949.....	311	159.9	128	17.5	906	121.5	290	12.4	311.3

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Sept. 9, 1950.....	979	537	247	135	235	133	93	43	13.6	31.1
Sept. 2, 1950.....	963	522	242	133	244	138	95	44	13.6	25.3
Sept. 17, 1950.....	958	514	249	137	235	134	91	43	13.7	29.2

¹1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

the 262,000,000 produced in the preceding Labor Day holiday week.

The total cattle slaughter of 288,000 head was 13 per cent above 254,000 head reported for the preceding week, but was 7 per cent less than the 311,000 kill of the same week in 1949. Beef production came to an estimated 155,000,000 lbs., compared with 133,000,000 for the preceding week and 160,000,000 in the corresponding week of a year earlier.

Hog slaughter of 975,000 head was 28 per cent above 762,000 reported for the preceding week and 8 per cent over the 906,000 kill of the same week a year ago. Production of pork was estimated at 130,000,000 lbs., compared with 105,000,000 for the previous week and 122,000,000 in the same week last year. Lard production was 31,100,000 lbs., compared with 25,300,000 a week earlier and 29,200,000 processed in the

HOG CUTTING TEST RESULTS REVEAL TWO PLUS MARGINS

(Chicago costs and credits, first three days of week.)

Although the cost of hogs lowered as much as \$2 per live cwt., the value of pork products displayed very little change. These factors brought improved cutting margins. The margins of the light and heavy weight hogs improved \$1.16. Medium weights improved \$1.59.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	Per cwt.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	Per cwt.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	Per cwt.
Skinned hams.....	12.5	48.7	\$ 5.46	\$ 7.91	12.5	44.3	\$ 5.54	\$ 7.84	12.9	44.5	\$ 5.74	\$ 8.06		
Picnics.....	5.6	32.1	1.80	2.60	5.4	30.8	1.66	2.37	5.3	30.8	1.63	2.29		
Boston butts.....	4.2	44.0	1.85	2.68	4.1	43.8	1.80	2.54	4.1	42.3	1.73	2.42		
Loins (blade in).....	10.1	51.3	5.18	7.49	9.8	49.5	4.85	6.88	9.7	45.8	4.45	6.15		
Lean cuts.....			\$14.29	\$20.68			\$13.85	\$19.63			\$13.55	\$18.92		
Bellies, S. P.....	11.0	36.9	4.06	5.87	9.5	36.8	3.50	4.97	3.9	31.9	1.23	1.75		
Bellies, D. S.....					2.1	29.6	.55	.78	8.5	26.0	2.20	3.12		
Fat backs.....					3.2	13.3	.43	.60	4.6	13.7	.62	.88		
Plates and jowls.....	2.9	18.6	.54	.78	3.0	18.6	.56	.78	4.4	18.6	.62	.89		
Raw leaf.....	2.2	13.7	.30	.44	2.2	13.7	.30	.42	2.2	13.7	.30	.42		
P. S. lard, rend. wt. 13.7	14.6		2.60	2.91	12.2	14.6	1.79	2.53	10.1	14.6	1.47	2.12		
Fat cuts & lard.....			\$ 6.90	\$10.00			\$ 7.79	\$10.08			\$ 6.44	\$ 9.18		
Spareribs.....	1.6	39.3	.62	.90	1.6	29.6	.47	.65	1.6	19.5	.31	.43		
Regular trimmings.....	3.2	33.1	1.06	1.56	2.9	33.1	.95	1.38	2.8	33.1	.98	1.36		
Feet, tails, etc.....	2.0	11.1	.22	.32	2.0	11.1	.22	.31	2.0	11.1	.22	.31		
Offal & misc.....			1.00	1.45			1.00	1.42			1.00	1.42		
Total yield & value 69.0			\$24.00	\$34.91	70.5		\$23.62	\$33.50	71.0		\$22.45	\$31.62		
Cost of hogs.....			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield		
Condemnation loss.....			.11	.11			.11	.11			.11	.11		
Handling and overhead.....			1.03	1.03			.80	.80			.81	.81		
TOTAL COST PER CWT.....			\$22.31	\$32.33			\$22.76	\$32.28			\$22.75	\$32.04		
TOTAL VALUE.....			24.00	34.91			23.62	33.50			22.45	31.62		
Cutting margin.....			+\$1.78	+\$2.58			+\$1.86	+\$1.22			-\$1.30	-\$1.42		
Margin last week.....			+.62	+.90			-.73	-1.04			-1.46	-2.06		

corresponding week a year earlier.

Sheep and lamb slaughter was 254,000 head, compared with 227,000 head reported for the week earlier and 290,000 in the same week last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,900,000, 10,000,000 and 12,400,000 lbs., respectively.

AMI PROVISION STOCKS

Packers reporting to the American Meat Institute revealed that the two-week period ending September 16 marked the seventh month during which pork was used from inventories. The decline during the period covered by the latest survey amounted to 41,900,000 lbs. September 16 stocks of 194,900,000 lbs. were 120,400,000 lbs. less than the three-year average for the date but were 18,100,000 lbs. larger than year-earlier holdings.

The small decline in lard and rendered pork stocks during the first half of September extended the out-of-storage movement of these items to four months. September 16 stocks of 60,100,000 lbs. were 3,600,000 lbs. smaller than two weeks earlier but considerably under the average of 117,800,000 lbs. However, the current amount was 3,900,000 lbs. larger than the amount held a year earlier.

Provision stocks as of September 16, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows September 16 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	Sept. 16, stocks as % of Sept. 2, 1950	Sept. 16, stocks as % of Sept. 17, 1949	Sept. 16, stocks as % of 1939-41 av.
BELLIES			
Cured, D. S.....	80	123	7
Cured, S. P. & D. C.....	93	106	7
Frozen-for-cure, D. S.....	117	400	7
Frozen-for-cure, S. P. & D. C.....	114	22	29
Total bellies.....	83	113	70
HAMS			
Cured, S. P. regular.....	92	92	7
Cured, S. P. skinned.....	95	104	56
Frozen-for-cure, regular.....	90	159	67
Frozen-for-cure, skinned.....	90	159	67
Total hams.....	94	113	46
PICNICS			
Cured, S. P.....	97	116	63
Frozen-for-cure.....	104	153	67
Total picnics.....	92	125	64
FAT BACKS, D. S. CURED.....	79	99	41
OTHER CURED & FROZEN			
Cured, D. S.....	85	100	7
Cured, S. P.....	88	95	58
Frozen-for-cure, D. S.....	100	33	7
Frozen-for-cure, S. P.....	62	70	40
Total other.....	81	80	48
BARBELED PORK	80	100	18
TOT. D. S. CURED ITEMS.....	80	116	7
TOT. S. P. & D. C. CURED.....	92	105	69
TOT. FROZ. FOR D. S. CURE.....	112	109	7
TOT. S. P. & D. C. FROZEN.....	68	124	40
TOTAL CURED AND FROZEN.....	85	110	58
FRESH FROZEN			
Loins, shoulders, butts and spareribs.....	65	173	107
All other.....	66	85	106
Total.....	66	114	106
TOT. ALL PORK MEATS.....	82	110	62
RENDERED PORK FAT.....	119	119	7
LARD.....	93	106	48

¹Small percentage change. Included with lard.

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Largest World Meat Output in History Foreseen in 1950-51 Year, USDA Reports

WORLD meat production for the next year or so is expected to continue to improve, according to the Office of Foreign Agricultural Relations of the USDA. The output in 1950 and 1951 is very likely to exceed the 1949 production of 68,300,000,000 lbs. which was estimated to be slightly larger than the prewar average. The further improvement in the meat situation is based upon a normal feed outlook, high meat prices and an increase in livestock numbers at the beginning of 1950 when all species reflected gains over the previous year.

The demand for meat is very strong in those countries with a high level of employment, especially in the United States and Canada. Domestic meat supplies, even in most of the importing countries, are expected to be larger than last year, but the per capita meat consumption of the world is still expected to be about 5 per cent below prewar as the population has increased significantly since 1940.

The expected increase in meat output will be reflected mostly in pork production and to a lesser extent in beef and veal. The largest gains in pork, beef and veal are likely to occur in Europe and the Soviet Union, while New Zealand and Australia appear to be the principal countries where mutton and lamb may be expected to increase.

The continuance of high prices for meat and some indication of a favorable feed situation will in all likelihood encourage livestock producers in the principal producing countries to expand, or in other countries, to continue their recovery of cattle and hog numbers. High prices for wool due to the limited quantities available to consumers are tending to increase sheep numbers, thereby increasing the potential supply of mutton and lamb in the principal sheep producing countries.

The quantity of meat entering international trade in 1950 is likely to be very close to the 1949 level. The exports in 1949 increased, which reversed the downward movement begun in 1947. Generally, this indicates a larger domestic production within most of the meat producing countries. On this basis, it can be assumed that there will be a falling off in import requirements in Europe, except for the United Kingdom and a few other European countries. If consumer purchasing power continues to be high in 1951, it is likely that a proportionately larger quantity of the production increase will be reflected in domestic consumption and a smaller quantity will go into foreign trade channels.

By 1951, barring a widespread war, most countries are likely to be approaching their prewar levels and patterns of consumption and trade. The principal sources of meat supplies will continue to be Australia, New Zealand,

Argentina, Uruguay, Denmark, Ireland, Netherlands and Canada. The United Kingdom, on the other hand, will continue to be the large importer of meat.

Present defense preparations in the United States and in the Atlantic Pact nations are not likely to have any material effect on the world meat output in 1950, but further intensification of these activities may stimulate the production of pork in 1951, particularly in the United States.

Outbreak of war involving the major powers of western Europe would have the immediate effect of increasing slaughter in the first year or year and a half and thereby possibly reducing demands on exporting countries. This is made possible by the relatively rapid recovery of livestock numbers since the end of World War II.

Government controls for purpose of conservation of supplies and assuring larger distribution of meat to armed services are very likely to reduce somewhat supplies available for civilian consumption. Such action would likewise step up exports from supplying countries and increase the quantity of meat flowing into trade channels primarily for the military services abroad.

Market for Boston

The U.S. Department of Agriculture has estimated that about \$4,000,000 could be saved annually in the cost of distributing perishable foods in Boston if a new wholesale produce market were erected to replace several wholesale markets (including the Faneuil Hall area where many meat processors and wholesalers are located). The proposal suggests locating the market on a 170-acre site on South Bay, near the South station of Fort Point Channel at the intersection of Massachusetts ave. and Southampton st.

Present cost of building the proposed market would be about \$10,000,000. In addition, the cost of land and preparation of land for construction is estimated at approximately \$4,000,000.

The proposed Boston market would include 460 wholesale store units for dealers in meats, fresh fruits and vegetables, poultry, eggs, and other products. The market would have wide streets, adequate parking space, rail connections to all wholesale stores, ample team tracks and inspection tracks, office space and other services with about 25 acres for future expansion.

The Massachusetts legislature has authorized the creation of a market authority which could build and operate a market such as the one proposed in the report.

Read THE NATIONAL PROVISIONER of October 14 for a full report on the American Meat Institute convention.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

Native steers—	Sept. 20, 1950	per lb.
Choice, 600/800	49	@ 49 1/2
Good, 500/700	48 1/2	@ 48 1/2
Good, 700/900	47	@ 48 1/2
Commercial 500/700	46 1/2	
Commercial		
cows, 500/800	30	@ 40 1/2
Can. & Cut, cows,		
north., 350/up	37 1/2	
Bologna bulls, 600/up	40 1/2	@ 41

STEER BEEF CUTS

500/800 lb. Carcasses

(l.c.l. prices)

Choice:		
Hinds & ribs	55	@ 61
Hindquarters	54	@ 67
Rounds	53	@ 55
Loins, trimmed	78	@ 80
Loins & ribs (sets)	72	@ 74
Forequarters	43	@ 45
Backs	48	@ 48
Chucks, square cut	47	@ 50
Ribs	60	@ 62
Briskets	30	@ 41
Navel	25	@ 29

Good:		
Hinds & ribs	54	@ 58
Hindquarters	52	@ 55
Rounds	53	@ 55
Loins, trimmed	70	@ 74
Loins & ribs (sets)	65	@ 68
Forequarters	43	@ 44
Chucks, square cut	47	@ 50
Ribs	54	@ 56
Briskets	30	@ 41
Navel	25	@ 29
Plates	25	@ 30
Hind shanks	23	@ 25
Fore shanks	30	@ 33
Bull tenderloins, 5/up	1.01	@ 1.03
Cow tenderloins, 5/up	1.03	

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up,		
fresh or frozen	32	@ 37 1/2
Tongues, No. 2, 3/up,		
fresh or frozen	26	@ 29
Brains	7	@ 7 1/2
Hearts	7	@ 35 1/2
Livers, selected	57	@ 59
Livers, regular	30	@ 41
Tripe, scalded	30	@ 41
Tripe, cooked	15 1/2	@ 15 1/2
Kidneys	13	@ 14
Lips, scalded	22	@ 22 1/2
Lips, unscalded	18	@ 18
Lungs	10 1/2	@ 11
Melts	10 1/2	@ 11
Udders	9	@ 9

BEEF HAM SETS

(l.c.l. prices)

Kneecles, 8 lbs. up,		
bone in	55 1/2	@ 56
Innards, 12 lbs. up	54	@ 56
Outsides, 8 lbs. up	54	@ 54 1/2

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	40	@ 42
Veal breads, under 6 oz.	74	@ 76
6 to 12 oz.	76	@ 78
12 oz. or over	85	@ 87
Calf tongues	24	@ 26
Lamb fries	82	@ 84
Ox tails, under 1/4 lb.	14 1/2	@ 14 1/2
Over 1/4 lb.	16	@ 16

WHOLESALE SMOKED

MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	52	@ 54 1/2
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	55	@ 59 1/2
Hams, skinned, 16/18 lbs.,		
wrapped	52	@ 54 1/2
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	55	@ 58
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,		
wrapped	52	@ 54
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	48	@ 50
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	55	@ 58 1/2

CALF & VEAL—HIDE OFF

Carcass

(l.c.l. prices)

Choice, 80/150	49	@ 52
Choice, under 200 lbs.	49	@ 52
Good, 80/150	48	@ 51
Good, under 200 lbs.	44	@ 47
Commercial, 80/150	44	@ 48
Commercial, under 200 lbs.	43	@ 48
Utility, all weights	39	@ 44

CARCASS SPRING LAMBS

(l.c.l. prices)

Choice, 30/50	53	@ 54
Good, 30/50	52	@ 53
Commercial, all weights	45	@ 52

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	29	@ 30
Commercial, 70/down	28	@ 29
Utility, 70/down	27	@ 28

FRESH PORK AND

PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	44	@ 45
Pork loins, regular		
under 12 lbs.	52 1/2	@ 53 1/2
Pork loins, boneless	60	@ 61
Shoulders, skinned, bone in,		
under 16 lbs.	40	@ 40 1/2
Picnics, 4/6 lbs.	32 1/2	@ 33 1/2
Picnics, 6/8 lbs.	31 1/2	@ 32 1/2
Boston butts, 4/8	46	@ 46 1/2
Boneless butts, c. 2/4	51	@ 51 1/2
Tenderloins	82	@ 83
Neck bones	15	@ 15 1/2
Livers	24 1/2	@ 24 1/2
Kidney	18	@ 18 1/2
Brains, 10 lb. pails	19	@ 19 1/2
Ears	7 1/2	@ 8
Snouts, lean in	17 1/2	@ 18
Feet, front	7 1/2	@ 7 1/2

SAUSAGE MATERIALS—

FRESH

(l.c.l. prices)

Pork trim., reg.	34	@ 34 1/2
Pork trim., guar.		
50% lean	35	@ 35 1/2
Pork trim., spec.		
55% lean	51	@ 52
Pork trim., ex. 95% lean	51 1/2	@ 52 1/2
Pork cheek meat, trmd.	42 1/2	@ 43
Pork tongues, c.t., bone in	28	@ 29
Bull meat, boneless	50 1/2	@ 51 1/2
Bon's cow meat, l.c., C.C. 49	49	@ 49 1/2
Cow chucks, boneless	46	@ 46 1/2
Beef trimmings, 85-90%	46	@ 46 1/2
Beef head meat	41	@ 41
Beef cheek meat, trmd.	41	@ 41
Shank meat	52	@ 52
Veal trimmings, bon's	49	@ 49

SAUSAGE CASINGS

(P. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 in.		
1 1/2 in., 180 pack	55	@ 70
Domestic rounds, over 1 1/2 in.		
1 1/2 in., 140 pack	55	@ 1.10
Export rounds, wide, over 1 1/2 in.		
1 1/2 in., 150	1.50	@ 1.70
Export rounds, medium, 1 1/2 in.		
1 1/2 in., 150	1.00	@ 1.05
Export rounds, narrow, 1 in.		
under 1 1/2 in.	1.00	@ 1.25
No. 1 weasands, 24 in. up	14	@ 14
No. 1 weasands, 22 in. up	5	@ 8
No. 2 weasands	5	@ 7 1/2
Middles, sewing, 1 1/2 in.		
2 in.	1.00	@ 1.20
Middles, select, wide, 2 1/2 in.		
2 1/2 in., 140	1.40	@ 1.60
Middles, select, extra, 2 1/2 in.		
2 1/2 in., 140	1.80	@ 2.00
Middles, select, extra, 2 1/2 in. & up		
2 1/2 in. & up	2.30	@ 2.70
Beef bungs, export No. 1	35	@ 40
Beef bungs, domestic	25	@ 28
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	23	@ 25
10-12 in. wide, flat	14	@ 17
8-10 in. wide, flat	5	@ 7

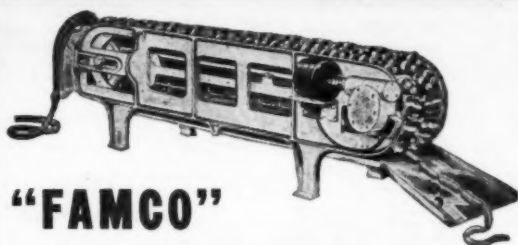
Pork casings:

Extra narrow, 29 mm. & dn.		
3.75	@ 3.85	
Narrow, mediums, 29@32 mm.		
3.75	@ 3.85	
Medium, 32@35 mm.		
3.00	@ 3.15	
Sp. medium, 35@38 mm.		
2.40	@ 2.55	
Wide, 38@45 mm.		
2.05	@ 2.25	
Export bungs, 34 in. cut	29	@ 32
Large prime bungs,		
34 in. cut	17	@ 21
Medium prime bungs,		
34 in. cut	10	@ 17
Small prime bungs	9	@ 10
Middles, per set, cap off	50	@ 79

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	96	@ 99
Thuringer	59	@ 60
Farmer	83	@ 86
Holsteiner	53	@ 56
B. C. Salami	91	@ 92
B. C. Salami, new con.	56	@ 59
Genoa style salami, ch.	93	@ 96
Pepperoni	82	@ 86
Mortadella, new condition	63	@ 64
Italian style hams	79	@ 84
Cappicola (cooked)	70	@ 82



"FAMCO"

AUTOMATIC SAUSAGE LINKER

Increases Production . . . Links Natural Casings Up To

1400 POUNDS PER HOUR

**SAVE APPROXIMATELY 60%
OF PRESENT LABOR COST**

CAPACITY

- 3 1/2" Length - 18,000 Links per hr.
- 4 " Length - 15,360 Links per hr.
- 5 " Length - 12,480 Links per hr.
- 6 " Length - 10,560 Links per hr.

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BOOTH 75
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**Booth 36 at the AMI
Convention and our
Hospitality Suite 748
in the Palmer House**



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5800 South Damen Avenue

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**55 answers to
54 cleaning
problems**



NOW you can find quick answers to 54 big plant sanitation problems in this new, illustrated booklet, the result of Oakite's more than 40 years experience. Its 34 pages are packed with practical, concise advice on such cleaning jobs as:



SMOKEHOUSE WALLS: Hot-spray cleaning, removing carbonized deposits, grease. Eliminates hand-scraping, cleaning with steam. Increases smokehouse utility time.



TROLLEY CLEANING: Batch-cleaning 500 trolleys in 1 hour—derusting, rust-proofing. No scrubbing or scraping . . . no breaking or bending of trolleys . . . no binding of rollers.



EQUIPMENT: Removing burned-on deposits, discolorations, hard water scale, rust, and bacteria from belly boxes, offal drums, kettles, curing vats, sausage racks, etc.

THE 53th ANSWER? It's service! Personalized, in-plant service gladly given by your neighborhood Oakite Technical Service Representative. He's an expert at cleaning . . . fitting the material to the job . . . setting up equipment and procedures . . . cutting corners to give you the most value for your cleaning dollar. Call him today—or anytime. Or send for new guide to meat plant sanitation. No cost, no obligation.

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SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada

DIANA DICING MACHINE REDUCES PRODUCTION COSTS



of STEW MEATS
BACK FAT CUTTING
HEAD CHEESE CUTTING
AND OTHER SPECIALTIES

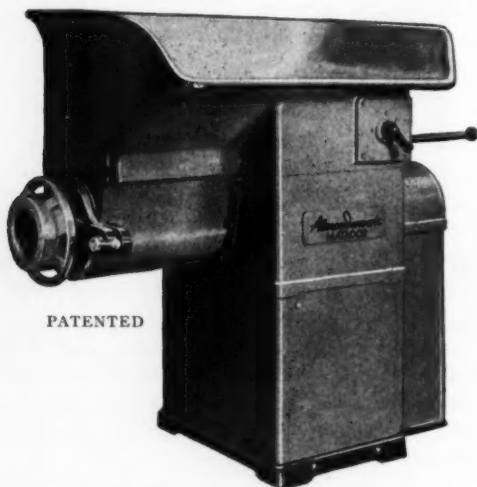
Cuts Fats . . . Raw and Boiled
Beef..Lamb..and Other Foods

In Uniform Cubes from 3/16" to 1/4".
Also cut plates 1 1/2" sq. from 1/16"
up, and strips up to 5" in length. Ca-
pacity up to 1800 lbs. per hour.

Many prominent PACKERS and CANNERS are satisfied users of
Diana Dicing Machines.

ALEXANDER MATADOR MEAT AND SUET GRINDER

- Amazing new engineering achievement.
- Has exclusive operating and safety features.
- Large pitch feeder for continuous rapid grind.
- No heating of product—No backing up.
- Largest capacity hopper ever designed.
- Coarse and fine in one operation.
- Dry shred grind for fine sausage & hamburger.
- Enclosed motor housed in base.



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Write for current literature on Diana Dicer, Alexander Mada-
dor Grinder, Meat Mold and Press for making Chip and Wafer
steaks and "Kaufmann 55" famous Soligen brand guaranteed
cutlery and butcher tools.

• Attending A.M.I. Convention at Palmer House, Chicago •

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DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings..52 1/2	@57
Pork sausage, bulk	49
Frankfurters, sheep casing..55	@58 1/2
Frankfurters, hog casings..	56 1/2
Frankfurters, skinless	52 1/2
Bologna	46
Bologna, artificial casing..	49
Smoked liver, hog bungs..	49
New Eng. lunch, specialty..	65
Mixed luncheon spec., ch..58	@60
Tongue and blood	89
Blood sausage	83
Sausage	53
Polish sausage, fresh	42
Polish sausage, smoked..56	@57

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	31	35
Resifted	32	36
Chili powder	37	37
Chili pepper	36	39
Clove, Zanzibar ..	43	43
Ginger, Jam., ubi ..	78	84
Ginger, African ..	65	67
Cochin
Mace, fcy, Banda	1.95
East India	1.85
Mustard, flour, fcy. ..	30	30
No. 1	26	26
West India	65
Nutmeg	48	64
Paprika, Spanish ..	72	72
Pepper, Cayenne ..	67	67
Red, No. 1	2.75	4.20
Pepper, Packers ..	3.40	2.75
Pepper, white	2.25	2.45
Malabar	2.25	2.45
Black Lampung ..	2.25	2.45

SEEDS AND HERBS

(L.e.l. prices)

	Ground	Whole for Saus.
Caraway seed	34	29
Coriander seed	26	32
Mustard seed, fcy	21	14.40
Yel. American	17	..
Juniperum, Chilean	32
Oregano	27	..
Coriander, Morocco	44
Natural No. 1	39	67
Marjoram, French ..	61	..
Sure Dalmation	1.46	1.58

CURING MATERIALS

	Owt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago..	\$ 9.39
Salt, pet. n. ton, f.o.b. N. Y.:	
Dbl. refined gran	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs., only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$21.48
Medium	27.80
Rock, bulk, 40 ton cars, Detroit	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 50¢ per cwt.	8.45
Dextrose, per cwt. in paper bags, Chicago	7.40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 19	San Francisco September 19	No. Portland September 19
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$48.00@50.00	\$49.00@50.00	\$52.00@54.00
600-700 lbs.	47.50@48.50	48.00@49.00	51.00@52.00
Commercial:			
350-600 lbs.	46.00@48.00	48.00@49.00	48.00@51.00
Utility:			
350-600 lbs.	42.00@44.00	44.00@46.00	43.00@46.00
COW:			
Commercial, all wts.	40.00@42.00	43.00@45.00	40.00@42.00
Cutter, all wts.	38.00@39.00	39.00@41.00	37.00@38.00
FRESH CALF: (Skin-Off)			
Good:			
200 lbs. down	50.00@52.00	48.00@49.00	48.00@50.00
Commercial:			
200 lbs. down	46.00@49.00	42.00@44.00	42.00@44.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.	52.00@53.00	51.00@53.00	51.00@52.00
50-60 lbs.	52.00@53.00	50.00@51.00	50.00@51.00
Good:			
40-50 lbs.	51.00@53.00	51.00@53.00	51.00@52.00
50-60 lbs.	51.00@52.00	50.00@51.00	50.00@51.00
Commercial, all wts.	49.00@51.00	46.00@49.00	45.00@48.00
Utility, all wts.	40.00@46.00	42.00@43.00
MUTTON (EWE):			
Good, 70 lbs. dn.	30.00@32.00	30.00@32.00	26.00@28.00
Commercial, 70 lbs. dn.	27.00@30.00	..	24.00@25.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	38.50@41.00	39.00@40.00	35.00@37.00
120-160 lbs.	37.00@39.00	..
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	61.00@63.00	62.00@65.00	57.00@60.00
10-12 lbs.	61.00@63.00	61.00@63.00	57.00@60.00
12-16 lbs.	60.00@62.00	60.00@61.00	54.00@56.00
PICNICS:			
4-8 lbs.	42.00@44.00	..
PORK CUTS NO. 1:			
HAM, Skinned (Smoked)			
12-16 lbs.	56.00@60.00	58.00@60.00	61.00@62.00
16-20 lbs.	54.00@60.00	56.00@58.00	59.00@61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	52.00@58.00	54.00@56.00	52.00@54.00
8-10 lbs.	50.00@54.00	50.00@54.00	48.00@52.00
10-12 lbs.	50.00@54.00	..	48.00@52.00
LARD, Refined:			
Tierces	18.00@19.00	..	21.00@23.00
50 lbs. cartons & cans, 18.50@20.00		21.00@22.00	..
1 lb. cartons	19.50@20.50	22.00@23.00	21.50@23.50



SAUSAGE-FRANK'S BOXES

- Prompt Delivery
- 2-Piece, Corner Lock Style—9 Stock Sizes
- Send for price list "S"
- Heavy "Super White" Board
- Paraffined — Plain — With or Without Holes

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Ground
le for Haus.
39
32
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32
44
67
1.58

ALS
Cwt.
Chicago \$ 9.39
N. Y.:
11.00
14.40
15.40
Soda. 5.25
e of
unquoted
lb.
Chgo.

Per ton
\$21.40
27.98
11.40
6.25
8.25
8.05
9 lb.
8.45
7.40

ICES
Portland
September 19

2.00@54.00
1.00@52.00
8.00@51.00
3.00@46.00

0.00@42.00
7.00@38.00
(Skin-Off)
8.00@50.00
2.00@44.00

1.00@52.00
0.00@51.00
1.00@52.00
0.00@51.00
5.00@48.00
2.00@43.00

5.00@28.00
4.00@25.00
Paper Style)
5.00@37.00

7.00@60.00
7.00@60.00
4.00@55.00

(Smoked)
0.00@62.00
0.00@61.00

2.00@54.00
4.00@52.00
2.00@52.00

0.00@23.00
1.50@23.50

ICES

k Sizes

t Holes

nd Ave.

IL.

For Best Results in Your Smoke House . . .

use CAMPBELL'S 100% PURE HICKORY SAWDUST

Give your Smoked Meats:

- Distinctive Color
- Appealing Aroma
- Desirable Taste
- Cooler Smoke
- Sales Appeal
- Wider Acceptance

WRITE FOR FURTHER INFORMATION

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"Farm Style"

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SEASONINGS
FLAVORS • BINDERS
ESSENTIAL OILS
CURES
SPICES
CONCENTRATES
CONS-O-SPICE

FINEST INGREDIENTS
LABORATORY
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STANDARD AND
INDIVIDUAL BLENDS
FORMULAS & METHODS
GUARANTEE
QUALITY
PRODUCTS

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MEAT INDUSTRIES SEASONINGS, INC.
366 W. 15th St. New York 11, N. Y.
WA tkins 9-6392 CH elsea 3-7931



Every factor essential to proper insulation is embodied in UNITED'S B. B. Corkboard. Its greater resistance to heat transmission results in more uniform temperature control . . . increases efficiency of refrigerating equipment . . . and provides an exceptionally high insulating value for successful storage and preservation of foods.



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KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

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Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N.Y.	St. Louis, Mo.
Buffalo, N.Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		

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BIG OPEN HOUSE

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BUFFET LUNCHEON
COCKTAILS

HOSTS:
TRANSPARENT PACKAGE COMPANY
OPPENHEIMER CASING COMPANY

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"SUITE" WELCOME
AWAITING YOU
in... SUITE
821-22
of the PALMER HOUSE
— ALL THROUGH
THE CONVENTION!**

**J. S. HOFFMAN
COMPANY**

**CHEESE—SAUSAGE—CANNED MEATS
CHICAGO—NEW YORK**

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR		PICNIGS	
CHICAGO BASIS		Fresh or F.F.A.	
THURSDAY, SEPTEMBER 21, 1950		4-6	31 n
		4-8 range	29 1/2 @ 30 1/2
		6-8	29 1/2 @ 30
		8-10	29 1/2 @ 30
		10-12	30
		12-14	30 n
		8-up, No. 2's	30 n
		inc.	30
REGULAR HAMS		BELLIES	
Fresh or Frozen		Fresh or Frozen	
8-10	40 n	6-8	37 1/2
10-12	40 n	8-10	37 1/2
12-14	40 1/2 n	10-12	37 @ 37 1/2
14-16	41 n	12-14	37
		14-16	34 1/2
		16-18	32
		18-20	31
BOILING HAMS		GR. AMN. D.S.	
Fresh or Frozen		BEL. BELLIES	
16-18	41 1/2 n	18-20	29 n
18-20	42 n	20-25	29 1/2 @ 29 1/2
20-22	42 n	25-30	29 1/2
		30-35	24
		35-40	23
		40-50	20 1/2
SKINNED HAMS		FAT BACKS	
Fresh or F.F.A.		Green or Frozen	
10-12	42 @ 42 1/2	6-8	13 1/2 n
12-14	43	8-10	14 n
14-16	43 1/2	10-12	14 1/2
16-18	44	12-14	14 1/2
18-20	45	14-16	15
20-22	44 1/2	16-18	16
22-24	44 1/2	18-20	16
24-26	44 1/2	20-25	16
25-30	40 @ 40 1/2		
25-up, No. 2's	39 @ 40		
inc.			
OTHER D.S. MEATS		STOCKER AND FEEDER CATTLE SHIPMENTS	
Fresh or Frozen		August	
Regular plates 17 n	17 n	Public stockyards, 154,557	245,005
Clear plates 13 n	13 n	Direct 84,345	139,129
Square Jowls 23	22 1/2 @ 23 1/2	Total 238,902	384,194
Jowl Butts 22 @ 22 1/2	20 1/2 @ 21 n		
S. P. Jowls 21 1/2 @ 22			

LARD FUTURES PRICES

MONDAY, SEPTEMBER 18, 1950

Open	High	Low	Close
Sept. 14.70	14.75	14.50	14.60
Oct. 14.50	14.50	14.30	14.40b
Nov. 14.35	14.40	14.20	14.40
Dec. 14.57 1/2	14.62 1/2	14.40	14.52 1/2
Jan. 14.70	14.70	14.30	14.50b
Mar. 14.90	14.90	14.37 1/2	14.55b

Sales: 10,200,000 lbs.

Open interest at close Fri., Sept. 15th: Sept. 220, Oct. 427, Nov. 389, Dec. 691; Jan. 230 and Mar. 14 lots.

TUESDAY, SEPTEMBER 19, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.60	14.60	14.27 1/2	14.35	14.42 1/2	14.42 1/2
14.42 1/2	14.42 1/2	14.15	14.35	14.40	14.40
14.35	14.40	14.00	14.17 1/2	14.45	14.45
14.45	14.55	14.25	14.50	14.50	14.50
14.50	14.50	14.15	14.30b	14.30b	14.30b
14.60	14.60	14.40	14.42 1/2	14.42 1/2	14.42 1/2

Sales: 10,720,000 lbs.

Open interest at close Sat., Sept. 16th: Sept. 214, Oct. 422, Nov. 380, Dec. 664, Jan. 235, Mar. 16; at close Mon., Sept. 18th: Sept. 186, Oct. 403, Nov. 379, Dec. 658, Jan. 241 and Mar. 19 lots.

WEDNESDAY, SEPTEMBER 20, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.30	14.40	14.27	14.37	14.42	14.42
14.25	14.27	14.20	14.22	14.25	14.25
14.10	14.20	14.07	14.17	14.22	14.22
14.25	14.42	14.22	14.37a	14.37a	14.37a
14.25	14.35	14.20	14.30a	14.30a	14.30a
14.25	14.45	14.25	14.37	14.37	14.37

Sales: 4,040,000 lbs.

Open interest at close Tues., Sept. 19th: Sept. 159, Oct. 392, Nov. 376, Dec. 633, Jan. 247 and Mar. 21 lots.

THURSDAY, SEPTEMBER 21, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.30	14.50	14.27 1/2	14.27 1/2	14.32 1/2	14.32 1/2
14.32 1/2	14.45	14.25	14.25	14.25	14.25
14.12 1/2	14.45	14.12 1/2	14.20b	14.20b	14.20b
14.37 1/2	14.55	14.37 1/2	14.42 1/2	14.42 1/2	14.42 1/2
14.45	14.45	14.35	14.35	14.35	14.35
14.60	14.60	14.50	14.50a	14.50a	14.50a

Sales: 3,600,000 lbs.

Open interest at close Wed., Sept. 20th: Sept. 122, Oct. 388, Nov. 369, Dec. 636, Jan. 241 and Mar. 26 lots.

FRIDAY, SEPTEMBER 22, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.15	14.35	14.00	14.00	14.00	14.00
14.17 1/2	14.32 1/2	14.05	14.10b	14.10b	14.10b
14.20	14.25	14.15	14.15a	14.15a	14.15a
14.45	14.50	14.27	14.37 1/2	14.37 1/2	14.37 1/2
14.40	14.45	14.35	14.25b	14.25b	14.25b
14.60	14.60	14.35	14.35	14.35	14.35

Sales: About 9,000,000 lbs.

Open interest at close Thurs., Sept. 21st: Sept. 101, Oct. 386, Nov. 368, Dec. 629, Jan. 237 and Mar. 28 lots.

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock bought in eight Corn belt states during August was reported by the U. S. Department of Agriculture as follows:

CATTLE AND CALVES

August	
1950	1949
Public stockyards, 154,557	245,005
Direct 84,345	139,129
Total 238,902	384,194

SHEEP AND LAMBS

August	
1950	1949
Public stockyards, 189,634	161,139
Direct 165,768	173,456
Total 355,402	334,595

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$18.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	
Kettle rend., tierces, f.o.b. Chicago	18.75
Leaf, kettle rend., tierces, f.o.b. Chicago	19.50
Lard flakes, f.o.b. Chicago	19.50
Neutral, tierces, f.o.b. Chicago	19.75
Standard Shortening *N. & S.	24.00
Hydrogenated Shortening N. & S.	25.75

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Sept. 16	15.00n	15.00
Sept. 18	14.87 1/2n	14.78a
Sept. 19	14.62 1/2n	14.50n
Sept. 20	14.62 1/2n	14.50a
Sept. 21	14.50n	14.25n
Sept. 22	14.25n	14.00

R. H. MONSON CO.

Brokers

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BOARD OF TRADE BUILDING—CHICAGO 4

WA bash 2-3560

TELETYPE: CG 959

SAUSAGE • BACON
BOLOGNAS • LARD
SMOKED HAMS

"Tender Treated"
 and
 "Ready to Eat"



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JAMAICA, N. Y.

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**CANNERS, SAUSAGE MAKERS,
 HOTEL SUPPLIERS, CHAIN STORES**

We specialize in Boneless Bull Meat and
 Bull Cuts, Boneless Veal and Veal Cuts.

BULL CUTS

Clods
 Spencer Rolls
 Top Rounds
 Bottom Rounds
 Top Sirloins
 Boned Hips
 Sirloin Strips
 Tenderloins

VEAL CUTS

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 Filets (Eye of Rib)
 Racks
 Shoulders
 Breasts
 Legs
 Boned Legs

We are also buyers of Calves and Bulls

Please wire offerings.

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VAT DUMPING or EMPTYING CURING
CONTAINERS of ANY SHAPE

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with JOB-PROVEN VAT DUMPERS

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 Superior 7-7419

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STEAM BAKED → **CORKBOARD**
"RELIABLE"

- 30 years' serving the Packers!
- Prompt shipments anywhere!
- Your inquiries invited! write!

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Packers'

REPRESENTATIVES

★ The outlook for continued heavy meat production finds many packers thinking of new outlets for their products. In New York, the world's largest market, we specialize in a type of service that offers more than the ordinary "broker" service.

★ ★ ★ As **PACKERS' REPRESENTATIVES** we can give you the advantages of a New York sales office . . . and move distributive cars of fresh, frozen, smoked cured and canned pork, pork and beef offal, pork and beef trimmings and/or any other meat items not easily sold in straight cars. We invite your early correspondence.

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Build repeat sales with Hafnia Ham, the quality Danish import. This world-famous delicacy was an American favorite before the war. It is again an established seller. Hafnia Ham's succulent flavor is the result of years of careful breeding of selected herds fed a formula of fresh milk and ripe grain. Feature it now!

A new kind of cheese!

Mild and mellow "Little Fellow" brings an entirely new flavor to lovers of good cheese. It has a friendly aroma and an unforgettable flavor that brings customers back for more again and again. It's imported from Denmark where cheese-making is a tradition. Try "Little Fellow"—your customers will!



HAFNIA HAM COMPANY, INC.

105 Hudson Street • New York 13, N. Y.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)	
Sept. 20, 1950	
Choice, 800 lbs./down	49 1/2 @ 51 1/2
Good, 800 lbs./down	48 1/2 @ 51
Commercial	
800 lbs./down	45 @ 47 1/2
Canner & cutter	39 @ 46
Bologna bulk	45 1/2 @ 46

BEEF CUTS

(l.c.l. prices)	
Choice:	
Hinds & ribs	50 @ 62
Rounds, N. Y. flank off	55 @ 64
Hips, full	59 @ 63
Top sirloins	62 @ 65
Short loins, untrimmed	68 @ 72
Chucks, non-kosher	50 @ 52
Ribs, 30/40 lbs.	60 @ 65
Briskets	38 @ 39
Flanks	24 @ 25
Good:	
Hinds & ribs	55 @ 60
Rounds, N. Y. flank off	54 @ 64
Hips, full	57 @ 60
Top sirloins	62 @ 64
Short loins, untrimmed	64 @ 68
Chucks, non-kosher	50 @ 51
Ribs 30/40 lbs.	57 @ 62
Briskets	38 @ 39
Flanks	24 @ 25

FANCY MEATS

Veal breads, under 6 oz.	72
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	70 @ 80
Beef livers, selected, kosher	80 @ 95
Lamb fries	37
Outails, over 1/2 lb.	35

DRESSED HOGS

(l.c.l. prices)	
Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	34 @ 34 1/2
137 to 153 lbs.	34 @ 34 1/2
154 to 171 lbs.	34 @ 34 1/2
172 to 188 lbs.	34 @ 34 1/2

FRESH PORK CUTS

(l.c.l. prices)	
Hams, regular, 14/down	42 1/2 @ 43 1/2
Hams, skinned, 14/down	45 @ 45 1/2
Picnics, 4/8 lbs.	32 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	30 @ 30 1/2
Pork loins, 12/down	53 1/2 @ 55
Boston butts, 4/8 lbs.	47 @ 49
Spareribs, 3/down	42 @ 44
Pork trim., regular	35 @ 35 1/2
Pork trim., ex. lean, 95%	52 1/2 @ 53

LAMBS

(l.c.l. prices)	
Choice lambs	52 @ 64
Good lambs	52 @ 63
Legs, gd. & ch.	65 @ 68
Hindsaddles, gd. & ch.	64 @ 70
Loins, gd. & ch.	65 @ 72

MUTTON

(l.c.l. prices)	
Good, under 70 lbs.	28 @ 30
Comm., under 70 lbs.	26 @ 28
Utility, under 70 lbs.	22 @ 24

VEAL—SKIN OFF

(l.c.l. prices)	
Choice carcass	51 @ 54
Good carcass	50 @ 52
Commercial carcass	45 @ 49
Utility	

BUTCHERS' FAT

(l.c.l. prices)	
Shop fat	5 1/2 @ 5 1/2
Breast fat	7 1/2 @ 7 1/2
Edible suet	7 1/2 @ 7 1/2
Inedible suet	7 1/2 @ 7 1/2

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, SEPTEMBER 19, 1950
All quotation in dollars per cwt.

BEEF:

STEER:	
Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$50.75-51.75
700-800 lbs.	49.75-51.00
Good:	
350-500 lbs.	None
500-600 lbs.	49.75-51.00
600-700 lbs.	49.25-50.50
700-800 lbs.	48.50-50.00
Commercial:	
350-500 lbs.	45.00-47.75
600-700 lbs.	45.00-47.75
Utility:	
350-600 lbs.	None

COW:

Commercial all wts.	41.00-44.00
Utility all wts.	40.50-42.50
Cutter all wts.	None
Canner all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	52.00-54.00
110-150 lbs.	51.00-54.00
Good:	
50-80 lbs.	None
80-110 lbs.	50.00-52.00
110-150 lbs.	50.00-52.00
Commercial:	
50-80 lbs.	None
80-110 lbs.	46.00-49.00
110-150 lbs.	46.00-50.00
Utility all wts.	None

CALF—SKIN OFF:

Choice:	
200 lbs. down	None
200 lbs. up	None
Good:	
200 lbs. down	44.00-47.00
200 lbs. up	44.00-46.00
Commercial:	
200 lbs. down	43.00-44.00
200 lbs. up	42.00-43.00
Utility all wts.	None

SPRING LAMB:

Choice:	
30-40 lbs.	55.00-56.00
40-45 lbs.	55.00-56.00
45-50 lbs.	54.00-55.00
50-60 lbs.	53.00-54.00

Good:	
30-40 lbs.	55.00-56.00
40-45 lbs.	54.00-55.00
45-50 lbs.	53.00-54.00
50-60 lbs.	52.00-53.00
Commercial all wts.	48.00-52.00
Utility all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	28.00-30.00
Commercial	26.00-28.00
Utility	22.00-24.00

FRESH PORK CUTS, Loins No. 1:

(BLADELESS INCL.)	
8-10 lbs.	55.00-58.00
10-12 lbs.	55.00-58.00
12-16 lbs.	54.00-55.00
16-20 lbs.	49.00-52.00
Butts, Boston Style:	
4-8 lbs.	48.00-51.00
Hams, Skinned, No. 1:	
10-14 lbs.	46.00-49.00
Spareribs, 3 lbs. down	44.00-46.00

CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during August was reported as follows:

Cattle	No. 24,692
Calves	15,036
Hogs	17,965
Sheep	15,613

Meat and lard production for August:

Sausage	Lbs. 4,105,451
Pork and beef	6,976,863
Lard and substitutes	270,099

Total

Total	11,352,413
As of August 31, California had 109 meat inspectors. Plants under state inspection totaled 291 and plants under state approved municipal inspection totaled 97.	



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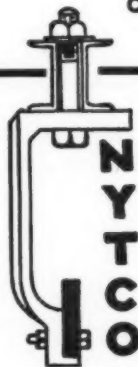
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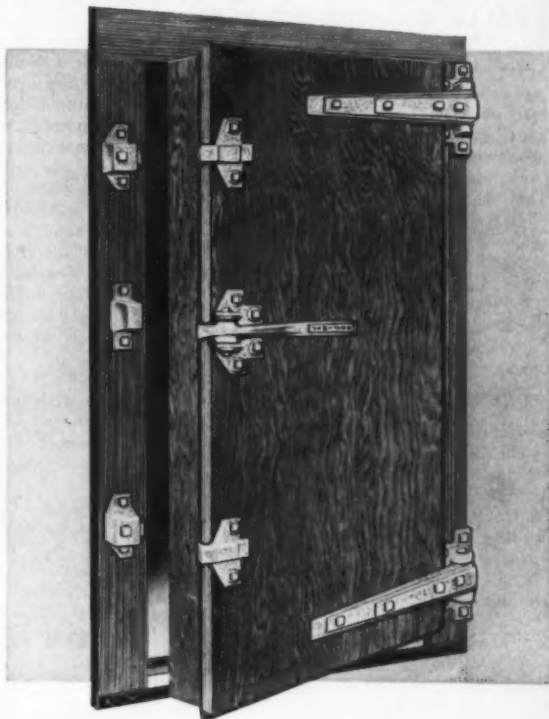
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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, September 21, 1950

The week opened in a very quiet manner with only the big soapers in the market. Other consumers and dealers who were bidding premiums for materials last week were inactive and export inquiry was at a standstill.

Soapers, who increased their bids to 13½¢ fancy basis Monday, obtained a sizeable volume of materials of all grades early in the day. Later in the day, one principal buyer lost interest in lower grades, but continued to take top grade materials. Early Tuesday another large buyer of lower grades withdrew from the market and later Tuesday all big soap interests withdrew entirely and reverted to a listing or inactive basis.

On Wednesday one large soaper returned to the market on an active basis, bidding ½¢ lower or 13¢ fancy basis and obtained a fair supply of material at this level. Other soapers did not indicate their position and were reported to be out of the market or listing and indicated they would look at offerings.

Informed sources are not pessimistic as to the price outlook for the immediate future as most producers are reported to be in a well sold position, particularly on top grades. This will not make aggressive selling necessary until these commitments are satisfied.

On Thursday all soapers reverted to a listing status. Other domestic buyers were inclined to stay on the sidelines and, as a result, there was no market activity. With export interest and inquiry at a standstill some sources were of the opinion that further price declines may be in the offing.

Market quotations listed below are purely nominal and represent last trades.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 14¢; fancy, 13¢; choice, 12½¢; prime, 12¢; special, 12¢; No. 1, 9½¢@10½¢; No. 3, 10¢, and No. 2, 9¢.

GREASES: Thursday's quotations were: Choice white grease, 12½¢; A-white, 12¢; B-white, 11½¢; yellow, 10¢; house, 9½¢; brown, 9¢, and brown (25 acid), 8½¢.

EASTERN FERTILIZER MARKET

New York, September 21, 1950
Trading was rather quiet in most packinghouse by-products markets. Stocks on hand were not excessive and buyers were rather reluctant to reach for materials.

Cracklings sold at \$1.90, f.o.b. New York, but very few offerings were made in wet rendered tankage. Some blood sold for \$9, f.o.b., New York.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 16:

	Week Sept. 16	Previous week	Cor. wk. 1949
Cured meats, pounds	25,985,000	27,103,000	28,662,000
Fresh meats, pounds	22,093,000	23,183,000	40,674,000
Lard, pounds	5,076,000	4,638,000	4,760,000

BY-PRODUCTS MARKETS

(Chicago, Thursday, September 21, 1950)

Blood

	Unit Ammonia
*Unground, per unit of ammonia	\$8.50n

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$9.75@10.00n
High test	* 9.00@ 9.50n
Liquid stick tank cars	4.25@ 4.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$125.00
50% meat and bone scraps, bulk	115.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	125.00
80% blood meal, bagged	150.00@160.00
65% special steamed bone meal, bagged	80.00

Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.25

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.95@2.00n
Expeller	1.95@2.00n

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00n
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.00

Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	*\$70.00@ 75.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	13¼@14
Summer processed, gray, lb.	8@8½

*Quoted delivered basis.

EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oil during August, 1950, were 347,009,000 lbs., compared with 297,023,000 lbs. in July and 217,797,000 lbs. in June, according to the Institute of Shortening and Edible Oils, Inc. Shortening shipments accounted for 51.3 per cent of the total August shipments; edible oil, 47.7 per cent; shipments to government agencies, .4 per cent, and shipments for commercial export, .6 per cent.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. Production point	\$35.00
Blood, dried 10% per unit of ammonia	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.05
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.F.L., bulk	Nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	0.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4¼% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.76

Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.90
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120.00
125.00
@160.00
80.00

...\$7.50
... 7.25

Per unit
Protein
5@2.00n
5@2.00n

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1.50
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@115.00
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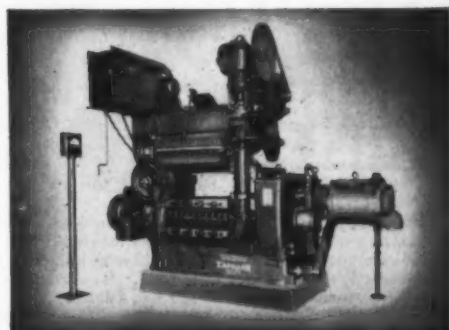
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VEGETABLE OILS

Wednesday, September 20, 1950

Prices in the crude edible vegetable oil markets slipped drastically again this week, following the low price pattern established a week ago. Soybean oil dropped farthest with a 1½¢ reduction. Corn oil slipped 1¼¢, while coconut oil and cottonseed oil lowered ½¢ and ¼¢, respectively. The greatest contributing factor to the downswing was perfect weather conditions which enabled a rapid harvest and a greater production of oil.

Foreign interest again entered the market this week. A 3,000 ton total of refined soybean oil changed hands. Spain was believed to be the large buyer, although Italy purchased about 500 tons.

VEGETABLE OILS

Wednesday, September 20, 1950

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	17¼¢
Southeast	17½¢
Texas	17¾¢
Corn oil in tanks, f.o.b. mills	17½¢pd
Soybean oil, Decatur	14¢
Peanut oil, f.o.b. Southern Mills	21¢
Coconut oil, Pacific Mills	17½¢
Cottonseed foots	
Midwest and West Coast	3
East	3

OLEOMARGARINE

Wednesday, September 20, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

CORN OIL: After three weeks of waiting, sellers were able to gather bids for their product. Although the interest was not exceptionally strong, a fair trade volume developed. Sales made late last week were at 18½¢. This price structure weakened on Monday and 18¼¢ sales resulted. Continuing the downtrend, corn oil sold for 18¢ on Tuesday and 17½¢ on Wednesday.

SOYBEAN OIL: As in the previous week, prices lowered day by day. Late last week sales were reported at 15¢, 14½¢ and 14¼¢. With still a large amount of oil on hand, Tuesday's sales were at 14¼¢. On Wednesday bids were reported as low as 14¢.

PEANUT OIL: This was the only oil to remain steady with last week and this occurred only because of the lack of interest on both sides. An improved interest could be seen on the buyers side, but it was not enough to arouse the sellers. Bids were reported at 20¼¢, but the market generally was quoted at 21¢ nominal.

COCONUT OIL: There has been no improvement in interest on either side in this market. Nominal quotations prevailed throughout last week and this week. The level, however, dropped ½¢, keeping in line with the other oil markets.

COTTONSEED OIL: A mixed situation developed in this market during the week, with a limited amount of sales being reported at levels higher than

some offerings. Late last week sales in the Valley were made at 18¢. On Monday oil in the Valley and Southeast cashed for 17½¢. By Wednesday a number of offerings in the same area were reported at 17¼¢. Offerings in Texas were set at 17¢.

The New York exchange quotations on cottonseed oil futures for the first four days of the week were reported as follows:

MONDAY, SEPTEMBER 18, 1950

Oct.	19.70	19.75	19.30	19.60	20.01
Dec.	19.55	19.55	18.96	19.28	19.72
Jan.					
Mar.	19.40	19.40	18.91	19.18	19.62
May	19.35	19.37	18.90	19.21	19.65
July	19.32	19.32	18.80	19.04	19.55
Sept.	18.00			17.50	

Total sales: 758 lots.

*Bid.

TUESDAY, SEPTEMBER 19, 1950

Oct.	19.55	19.57	19.35	19.48	19.60
Dec.	19.14	19.30	19.03	19.27	19.28
Jan.					
Mar.	19.12	19.17	18.90	19.12	19.18
May	19.08	19.14	18.91	19.06	19.21
July	18.90	19.00	18.80	18.90	19.04
Sept.	17.50			17.25	17.50

Total sales: 311 lots.

WEDNESDAY, SEPTEMBER 20, 1950

Oct.	19.32	19.35	19.15	19.30	19.48
Dec.	19.15	19.15	18.85	19.12	19.27
Jan.					
Mar.	18.95	19.00	18.71	19.00	19.12
May	18.95	18.97	18.69	18.95	19.06
July	18.80	18.85	18.63	18.85	18.90
Sept.	17.22			17.10	17.25

Total sales: 509 lots.

THURSDAY, SEPTEMBER 21, 1950

Oct.	19.15	19.60	19.35	19.55	19.30
Dec.	19.05	19.40	19.05	19.37	19.12
Jan.					
Mar.	18.93	19.33	18.93	19.33	19.00
May	18.96	19.30	18.95	19.30	18.95
July	18.75	19.07	18.90	19.06	18.85
Sept.	17.50	17.60	17.60	17.51	17.10

Total sales: 275 lots.

*Bid.

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HIDES AND SKINS

Hides reverse trend and lose part or all of last week's gains—Heavy hides 1c lower, light hides ½c lower—About 81,500 hides sold Wednesday—Volume concentrated in light and branded cows, and in branded and heavy native steers.

CHICAGO

PACKER HIDES: As has been the pattern in recent weeks, the hide market was inactive during the first two days of the week and then on Wednesday, after hides had been offered but unsold at steady levels, prices were lowered ½@1c and a heavy trade developed. In the trading approximately 80,000 hides were sold. Generally speaking, packers were "cleaned-up" for the week by the end of the day.

Heavy hides, such as branded steers, heavy native steers and bulls, as has been the case most of the year, showed the most weakness and were sold at prices 1c below levels established last week. In the trading last week these hides had made increases of 1c, so the decline erased these gains. Light cows and branded cows were only ½c lower, so the weakness was not quite so pronounced in this classification.

The futures market in trading last Friday (Sept. 15) and then on the following Monday sold off about 150 points; however, on Tuesday it steadied and showed slight gains and followed this by being 50@60 points higher on Wednesday.

In the trading in the cash market Wednesday the volume was concentrated about equally in light cows, 17,200; branded cows, 21,400; heavy native steers, 18,400, and branded steers, 17,700. By points light cows sold: St. Louis, Kansas City and St. Joseph, 34c; Sioux City, Omaha, Des Moines, 33½c, and Chicago and St. Paul, 33c.

The heavy native steers were a full cent lower with the majority priced at 32½c, but with a few from northern points at 33c. About 2,600 light native steers sold at 33½c and this too was 1c

below last sales. Most of the volume in the branded steers was in the Colorado's and these sold at 28c. The few butts that were moved sold at 29c as compared to the prices of 29 and 30c paid last week.

A total of 21,400 branded cows were traded Wednesday at 30½@31c. The prices, like those of light cows, were only ½c lower than those of last week which were the highest of the year to date.

Other trading did not amount to much. Car of bulls sold at 23c, car of light Texas sold at 31c and a mixed car of light and ex-light branded steers sold at 31 and 34c, all prices quoted Chicago basis and all sales consisted of current production.

On Thursday a little scattered trading, mostly in branded steers, was completed. Prices were steady and the volume amounted to slightly in excess of 15,000 which put the total trading for the week close to the 100,000 mark. About 7,000 butts and 2,000 heavy Texas sold at 29c, and about 1,000 Colorado's sold at 28c. In a trade carried over from Wednesday car Chicago heavy native cows sold 33c, ½c below last trading. There was also a trade of about 3,800 light native steers, steady, that was not previously reported.

OUTSIDE SMALL PACKER: Trading in this market was rather light throughout the week. Tanners were reluctant to pay steady prices early. Then when the packer market moved lower about midweek, packers hesitated before dropping their asking prices. Generally speaking, however, the pattern here was about the same as that of the packer market with the entire price structure about ½@1c lower.

It was still too early for much activity in the country market, but during the early part of the week a few 50/52-average hides sold 27c, and this market was considered steady. In small packer trading few cars 46-lb. average selected sold 31c. Some lighter hides sold 31c flat.

Several cars 50/52-average sold 31@30c range, with the lower price more frequent later in the week. There was not much activity in the heavier weights and these were scarce.

SHEEPSKINS: The market for sheepskins continues along the lines that by now have become so familiar. Demand is strong and supplies tight. Under these conditions, as has been the case in recent weeks, the market again moved higher. One improvement in the general market situation was the fact that a few sales were made late last week which clarified the price picture to a small degree; but it must be noted, before mentioning these sales, that the market has already moved away from those levels.

In one trade No. 1 shearlings and clips sold at \$4.25 and \$4.75, respectively. In a later trade these same two types moved at \$4.60 and \$5, and now \$4.75 and \$5.25 are the prices heard most frequently, although no actual sales have been reported at these figures. Both pickled skins and dry pelts were considered steady with no trading of any consequence reported.

CALFSKINS AND KIPSKINS: There was just one trade in calfskins this week, but it was sufficient to establish the market as being steady. In this sale, 18,000 mixed light and heavy Milwaukee, Chicago and St. Paul calfskins sold 80c and 75c, Chicago basis.

WEST COAST: Last Friday two packer trades were completed on the West Coast, with a total of about 15,000 hides sold. In one, about 8,500 butts, Colorado's and branded cows sold 30½c, 29c and 31½c, all Chicago basis, while in the second 7,000 butts and Colorado's sold 29c and 28c, f.o.b. Both sales were selected basis.

Independent trading was last reported at 29c for steers and 29½c for cows, with a rather large number reported moving this way.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 16, 1950, were 4,895,000 lbs.; previous week 5,455,000 lbs.; same week 1949, 6,604,000 lbs.;

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1950 to date, 212,072,000 lbs.; corresponding period a year earlier, 252,989,000 lbs.

Shipments for the week ended September 16 totaled 4,619,000 lbs.; previous week, 4,534,000 lbs.; same week last year 7,764,000 lbs.; 1950 to date 164,884,000 lbs., corresponding period last year, 187,259,000 lbs.

N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 18, 1950

	Open	High	Low	Close
Oct.	28.00	28.00	27.45	27.75
Dec.	28.00	28.00	27.45	27.75
Jan.	26.50b	26.75	26.45	26.55
Mar.	26.50b	26.75	26.45	26.55
Apr.	26.25b	26.35	26.35	26.30b
June	26.25b	26.35	26.35	26.30b
July	26.00b	26.00	25.90b	25.90b
Sept.	26.00b	26.00	25.90b	25.90b

Close: 50 to 60 points lower; sales 78 lots.

TUESDAY, SEPTEMBER 19, 1950

	Open	High	Low	Close
Oct.	27.55b	27.90	27.50	27.80
Dec.	27.55b	27.90	27.50	27.80
Jan.	26.45b	26.71	26.55	26.65b
Mar.	26.45b	26.71	26.55	26.65b
Apr.	26.25b	26.50	26.50	26.40b
June	26.25b	26.50	26.50	26.40b
July	25.95b	26.00	25.90b	26.00b
Sept.	25.95b	26.00	25.90b	26.00b

Close: 5 to 10 points higher; sales 28 lots.

WEDNESDAY, SEPTEMBER 20, 1950

	Open	High	Low	Close
Oct.	27.80b	28.40	27.05	28.40
Dec.	27.80b	28.40	27.05	28.40
Jan.	26.70b	27.35	26.90	27.20b
Mar.	26.70b	27.35	26.90	27.20b
Apr.	26.45b	26.80	26.75	26.85b
June	26.45b	26.80	26.75	26.85b
July	26.00b	26.00	25.90b	26.00b
Sept.	26.00b	26.00	25.90b	26.00b

Close: 45 to 60 points higher; sales 46 lots.

THURSDAY, SEPTEMBER 21, 1950

	Open	High	Low	Close
Oct.	28.20b	28.50	28.40	28.45b
Dec.	28.20b	28.50	28.40	28.45b
Jan.	26.90b	27.00	26.80	27.00b
Mar.	26.90b	27.00	26.80	27.00b
Apr.	26.70b	26.80	26.60	26.75b
June	26.70b	26.80	26.60	26.75b
July	26.25b	26.30	26.15	26.25b
Sept.	26.25b	26.30	26.15	26.25b

Close: Unchanged to 5 points up; sales 2 lots.

FRIDAY, SEPTEMBER 22, 1950

	Open	High	Low	Close
Oct.	28.20b	28.45	28.10	28.00b
Dec.	28.20b	28.45	28.10	28.00b
Jan.	26.90b	26.76	26.76	26.74b
Mar.	26.90b	26.76	26.76	26.74b
Apr.	26.60b	26.60	26.50b	26.50b
June	26.60b	26.60	26.50b	26.50b
July	26.50b	26.50	26.40b	26.40b
Sept.	26.50b	26.50	26.40b	26.40b

Close: 45 to 60 points lower; sales 9 lots.

CHICAGO PROVISION STOCKS

The 8,510,799 lbs. of lard used out of inventories in Chicago during the first half of September brought mid-month holdings to practically the same

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.00; the average, \$21.10. Provision prices were quoted as follows: Under 12 pork loins, 50@51; 10/14 green skinned hams, 42@43; 4/8 Boston butts, 44@44½; 16/down pork shoulders, 38n; 3/down spareribs, 39½@40; 8/12 fat backs, 14@14½; regular pork trimmings, 33@33½; 18/20 DS bellies, 27½n; 4/6 green picnics, 31; 8/up green picnics, 30.

P.S. loose lard was quoted at 14.00; P.S. lard in tierces, 14.25n.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York were: Oct. 19.38b, 19.46a; Dec. 19.31; Mar. 19.15; May 19.17; July 18.93b, 18.96a; Sept. 17.60b, 17.75a. Total sales, 225 lots.

level as that reported on September 15 a year earlier. The two-week period covered by the latest report marked the second month during which lard was moved out of storage. At the beginning of the decline—July 15—lard stocks were 22,379,964 lbs. larger than those reported during 1949.

The following table shows September 15 stocks of provisions and lard at Chicago, with comparable figures for two weeks and a year earlier.

	Sept. 15, '50, lbs.	Aug. 31, '50, lbs.	Sept. 15, '49, lbs.
P. S. lard (a)...	30,130,494	36,729,563	31,812,182
P. S. lard (b)...	1,092,000
Dry rendered lard (a).....	8,941,641	5,140,572	146,173
Dry rendered lard (b).....	240,000
Other lard	2,914,548	3,636,347	3,501,776
TOTAL LARD	30,995,683	45,506,482	36,792,131
D. S. cl. bellies (contract)	75,000	126,200	156,800
D. S. cl. bellies (others)	4,272,792	5,443,954	3,388,174
TOTAL D. S. CL. BELLIES	4,347,792	5,570,154	3,544,974
D. S. rib bellies

(a) Made since Oct. 1, 1949. (b) Made previous to Oct. 1, 1949.

COOLER-FREEZER OCCUPANCY

The expected 2-point increase in the occupancy of both coolers and freezers took place during August, according to the U. S. Department of Agricul-

ture, boosting cooler occupancy to 62 per cent and freezers to 73 per cent. Although the utilization of cooler space on August 31 was 7 points below average for this time of year, the present level was 9 points above the occupancy level of a year ago and this is the first time since 1946 that cooler occupancy increased during August. The freezer occupancy on August 31 compared with an average of 77 per cent and an occupancy level of a year ago of 66 per cent. Cooler occupancy is expected to drop during September, while freezer occupancy by the end of September should be up 1 point.

CHICAGO HIDE QUOTATIONS

	WEEKLY HIDES		Cor. week, 1949
	Week ended Sept. 21, 1950	Previous Week	
Nat. str.	32½ @ 33½	33½ @ 34½	24 @ 25½
Hy. Tex. str.	29	30	21
Hy. butt brand'd str.	29	30	21
Hy. Col. str.	28	29	20½
Ex-light Tex. str.	34	35	25½
Brnd'd cows	30½ @ 31	31 @ 31½	22½ @ 23½
Hy. nat. cows 33 @ 33½	33½ @ 34	34 @ 34½	23 @ 24½
Lt. nat. cows 33 @ 34	33½ @ 34½	34 @ 34½	25 @ 27
Nat. bulls	23	24	17½
Brnd'd bulls	22	23	16½
Califskins, Nor.	75 @ 80	75 @ 80	55 @ 65
Kips, Nor. nat.	62½	62½	50
Kips, Nor. brnd.	60	60	47½
Slunks, reg.	3.85	3.85	2.45
Slunks, hris.90	.90	.90

CITY AND OUTSIDE SMALL PACKERS			
41-42 lb. aver.	31	33	20½ @ 22½
50-52 lb. aver. 30 @ 31	31	31	19½ @ 21½
63-65 lb. aver. 29 @ 30	30	30	14½ @ 15½
Nat. bulls	17½ @ 18	17½ @ 18	13½ @ 14½
Califskins	55 @ 60	55 @ 60	41 @ 43
Kips, nat.	40 @ 45	40 @ 45	35 @ 36
Slunks, reg.	3.25n	3.25n	1.50 @ 1.75n
Slunks, hris.75	.75	.60 @ 75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES			
All weights			
50-52	26 @ 27	26 @ 27	18 @ 19
Bulls	13½ @ 14	13½ @ 14	12n
Califskins	33 @ 35	33 @ 35	25 @ 27
Kipskins	31 @ 33	31 @ 33	23 @ 25

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.			
Pkr. shearings, No. 1	4.30 @ 4.40	4.30 @ 4.40	2.75 @ 3.10
Dry pelts37 @ 40	37 @ 40	29 @ 30
Horsehides untrmd	12.50 @ 13.00	12.50 @ 13.00	11.50 @ 12.00



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LIVESTOCK MARKETS

Weekly Review

Slaughter of All Species Increases Over Previous Month

AUGUST slaughter of all species increased compared with July this year but with the exception of hogs, slaughter was smaller than in August 1949, according to the U. S. Department of Agriculture. Slaughter of calves was smallest for the month since 1943 and cattle slaughter was second smallest for an August in the same period. Hog slaughter was third largest for the month, being exceeded only during the war years of 1943 and 1944. Slaughter of sheep and lambs was the smallest for the month since 1925.

Slaughter of 1,183,844 cattle in August was 11 per cent above July, 4 per cent below August last year and 2 per cent below the five-year average. Eight months slaughter of 8,477,237 cattle was 2 per cent below last year and also 2 per cent below the five-year average.

Calf slaughter in August was 484,247. This was 9 per cent above July, 12 per cent below August last year and 16 per cent below the 1945-49 average. Slaughter of 3,896,131 calves during the eight months this year was 8 per cent below last year and 9 per cent below the five-year average.

August slaughter of 3,625,541 hogs was 9 per cent above July, 6 per cent above August 1949 and 33 per cent above the average for 1945-49. Eight months slaughter of 34,803,893 hogs was 10 per cent above a year ago and 17 per cent above the five-year average.

The 1,076,448 sheep and lambs slaughtered in August was 12 per cent above July, 4 per cent below August 1949 and 21 per cent below the five-year average. The cumulative slaughter figure for the first eight months of this year was 7,708,718, which was 1

per cent above a year ago but 30 per cent below the five-year average.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1950	1949	
January	1,102,515	1,125,771	
February	938,970	994,157	
March	1,081,525	1,102,081	
April	959,080	1,024,754	
May	1,075,370	1,024,754	
June	1,065,815	1,065,218	
July	1,070,104	1,090,467	
August	1,183,844	1,231,818	
September		1,224,273	
October		1,156,384	
November		1,116,487	
December		1,064,340	

CALVES			
	1950	1949	
January	465,066	483,550	
February	443,225	470,437	
March	585,673	618,637	
April	498,936	562,014	
May	496,445	510,450	
June	484,798	533,033	
July	442,721	501,256	
August	484,247	549,177	
September		551,538	
October		567,607	
November		584,703	
December		510,536	

HOGS			
	1950	1949	
January	5,844,251	5,376,611	
February	4,191,117	4,079,542	
March	5,019,620	4,814,668	
April	4,316,281	3,893,904	
May	4,338,414	3,721,421	
June	4,154,180	3,744,799	
July	3,314,489	3,164,614	
August	3,625,541	3,417,312	
September		3,879,371	
October		3,659,194	
November		6,003,097	
December		6,477,185	

SHEEP AND LAMBS			
	1950	1949	
January	1,077,418	1,234,543	
February	863,092	1,045,563	
March	938,530	949,168	
April	833,540	675,643	
May	941,304	760,900	
June	1,018,648	898,162	
July	950,738	976,264	
August	1,076,448	1,125,761	
September		1,170,696	
October		1,172,286	
November		1,060,402	
December		1,057,810	

—YEAR TO DATE—

	1950	1949
Cattle	8,477,237	8,600,205
Calves	3,896,131	4,234,854
Hogs	34,803,893	31,712,871
Sheep	7,708,728	7,666,904

Livestock slaughter under federal inspection during August 1950, by stations, was reported by the USDA as follows:

	Cattle	Calves	Hogs	Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City 30,154	51,387	159,238	167,903	
Baltimore, Phila.	26,856	7,436	95,505	5,333
NORTH CENTRAL				
Cincinnati, Cleveland, Ind.	52,700	13,808	289,611	40,044
Chicago, area	109,598	24,689	257,657	46,919
St. Paul-Wis. group	108,606	50,226	287,460	33,922
St. Louis area	60,277	49,882	214,675	54,325
Sioux City	43,636	496	78,629	28,955
Omaha	90,040	3,711	163,453	81,556
Kansas City	72,301	18,255	137,094	48,676
Iowa and S. Minn.	73,150	17,454	613,582	127,057
SOUTH-EAST				
B. CENT.	27,416	21,578	68,363	12
WEST	91,035	38,575	194,352	77,552
ROCKY MOUN.				
PAKISTAN	38,890	3,000	47,245	80,359
PACIFIC	75,890	12,417	114,287	121,056
Total 32 centers	906,545	318,357	2,666,151	914,948
All other stations	277,290	165,890	959,390	161,500
Grand total	1,183,844	484,247	3,625,541	1,076,448
Aug. '50	1,183,844	484,247	3,625,541	1,076,448
Grand total	1,070,104	442,721	3,814,499	959,738
July '50	1,070,104	442,721	3,814,499	959,738
Aug. '49	1,231,267	576,701	2,727,467	1,357,772
Total Jan.-Aug.	5,477,237	3,896,131	34,803,893	7,708,718
Aug. (1945-49)	5,442,330	4,281,094	29,681,904	11,082,582

Other animals slaughtered during August, 1950: Horses, 26,300; goats, 14,173. August, 1949: Horses, 22,118; goats, 27,698.

Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stock Yards, E. St. Louis, Ill. and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes E. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla. and Fort Worth, Texas. Includes Denver, Colo., and Ogden, Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Cal.

LIVESTOCK CAR LOADINGS

A total of 9,437 cars were loaded with livestock during the week ended September 9, 1950. This is a decrease of 2,497 from the same week in 1949, and a decrease of 2,412 cars from loadings in the like week in 1948.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, September 18, 1950, were reported by the Production & Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARRROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$16.25-18.50	\$14.00-17.25	\$.....	\$.....	\$.....
140-160 lbs.	18.25-20.50	16.75-19.25	19.00-20.25	18.75-20.00	18.50-20.25
160-180 lbs.	20.25-21.75	19.00-20.75	19.75-21.75	19.50-21.00	18.50-20.25
180-200 lbs.	21.50-22.25	20.50-21.50	21.25-22.25	20.75-21.75	20.00-21.75
200-220 lbs.	22.00-22.25	21.25-21.75	22.00-22.25	21.75-22.00	21.75 only
220-240 lbs.	22.00-22.25	21.75-22.00	22.00-22.25	21.75-22.00	21.75 only
240-270 lbs.	21.50-22.25	21.75-22.00	22.00-22.25	21.50-21.75	21.75 only
270-300 lbs.	20.75-22.00	21.50-22.00	21.75-22.00	21.00-21.50
300-330 lbs.	20.50-21.25	21.25-21.50	21.50-21.85	20.25-21.25
330-360 lbs.	20.50-21.00	21.00-21.25	21.25-21.75	20.25-21.25

Medium:					
160-220 lbs.	18.50-21.75	17.00-21.00	20.00-21.75	18.50-21.50

ROWS:					
Good and Choice:					
270-300 lbs.	20.50-20.75	21.25-21.50	20.50-21.00	20.50-21.00	19.00-21.25
300-330 lbs.	20.50-20.75	21.25-21.50	20.50-21.00	20.50-21.00	19.00-21.25
330-360 lbs.	20.00-20.75	20.50-21.25	19.75-20.75	20.00-20.50	19.00-21.25
360-400 lbs.	19.00-20.25	19.75-20.75	19.00-20.50	19.00-20.25	19.00-21.25

Good:					
400-450 lbs.	18.50-19.75	19.25-20.00	18.50-20.00	18.50-19.25	17.00-19.50
450-550 lbs.	17.00-19.25	18.25-19.50	18.00-19.25	18.00-18.75	17.00-19.50

Medium:					
250-350 lbs.	16.25-20.25	17.00-20.00	17.50-20.50	17.25-20.75

PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.	12.50-16.50	13.00-15.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	31.25-32.50	31.00-32.50	31.50-32.50	31.00-32.50	31.00-32.25
900-1100 lbs.	31.50-33.00	31.50-33.25	31.75-33.00	32.25-33.00	31.00-32.50
1100-1300 lbs.	31.50-33.00	31.25-33.50	31.75-33.00	32.00-33.00	31.00-32.50
1300-1500 lbs.	31.50-33.00	31.25-33.25	31.50-32.75	31.50-32.75	31.00-32.50

STEERS, Good:					
700-900 lbs.	29.25-31.25	29.50-31.50	29.25-31.75	31.50-32.50	29.00-31.00
900-1100 lbs.	29.50-31.50	29.50-31.50	29.25-31.75	29.50-32.00	29.00-31.00
1100-1300 lbs.	29.50-31.50	29.25-31.50	29.25-31.75	29.25-32.00	29.00-31.00
1300-1500 lbs.	29.25-31.50	29.00-31.25	29.25-31.75	29.25-31.75	29.00-31.00

STEERS, Medium:					
700-1100 lbs.	24.50-29.50	25.50-29.25	24.50-29.25	25.50-29.50	23.50-29.00
1100-1300 lbs.	24.50-29.50	25.00-29.25	24.25-29.25	25.00-29.50	23.50-29.00

STEERS, Common:					
700-1100 lbs.	22.50-24.50	23.00-25.50	21.50-24.50	22.00-25.50	20.50-23.50

HEIFERS, Choice:					
800-1000 lbs.	31.00-32.50	30.00-31.00	31.00-32.00	30.75-31.75	30.00-31.50
1000-1200 lbs.	31.00-32.50	30.00-31.50	31.25-32.50	30.50-31.75	30.00-31.50

HEIFERS, Good:					
800-1000 lbs.	29.50-31.00	28.50-30.00	28.50-31.25	29.00-30.50	28.50-30.00
1000-1200 lbs.	29.25-31.00	28.50-30.00	28.50-31.25	29.00-30.50	28.50-30.00

HEIFERS, Medium:					
500-900 lbs.	24.00-29.25	24.50-28.50	23.50-28.50	24.25-29.00	23.00-28.50

HEIFERS, Common:					
500-900 lbs.	24.00-29.25	24.50-28.50	23.50-28.50	24.25-29.00	23.00-28.50

COWS (All Weights):					
Good	21.50-22.50	22.50-24.50	21.25-23.50	21.25-23.00	21.00-24.00
Medium	20.00-21.50	21.25-22.50	20.25-21.25	20.00-21.25	19.50-21.00
Common	19.00-20.00	19.50-21.50	19.50-20.25	19.00-20.00	18.00-19.50
Can. & Cut.	15.50-19.00	15.50-19.50	15.50-19.50	16.25-19.00	15.00-18.00

BULLS (Yrls. Excl.) All Weights:					
Beef, good	22.00-24.00	24.00-25.50	23.50-24.00	22.25-23.75	23.00-24.00
Sausage, good	22.00-24.00	25.25-26.25	23.50-24.50	24.00-24.50	23.00-24.00
Sausage, medium	21.00-22.00	24.00-25.25	21.50-23.50	22.25-24.00	21.00-23.00
Sausage, cut & com.	19.00-21.00	20.00-24.00	19.00-21.50	19.75-22.25	17.00-21.00

VEALERS, All Weights:					
Good & choice	33.00-37.00	32.00-34.00	29.00-31.00	29.00-31.50	30.00-34.00
Com. & med.	23.00-33.00	25.00-32.00	22.00-29.00	23.00-29.00	23.00-30.00
Cull, 75 lbs. up.	18.00-23.00	20.00-25.00	17.00-22.00	19.00-23.00	18.00-23.00

CALVES (500 lbs. down):					
Good & choice	28.00-31.00	28.00-32.00	27.00-30.00	26.00-30.50	28.00-30.00
Com. & med.	22.00-28.00	21.00-29.00	20.00-27.00	21.00-28.00	21.00-28.00
Cull	18.00-22.00	18.00-21.00	16.00-20.00	19.00-21.00	18.00-21.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:					
Good & choice	28.25-29.25	27.00-28.00	28.00-28.50	27.25-28.25	27.25-28.25
Med. & good	25.75-28.00	25.00-27.00	25.25-27.75	26.25-27.25	24.50-27.50
Common	22.00-25.50	19.00-24.50	22.00-25.00	23.25-26.25	19.50-24.25

YRLG. WETHERS (Shorn):					
Good & choice	24.50-25.00
Med. & good	22.50-24.50

EWES (Shorn):					
Good & choice	10.50-12.75	12.00-14.00	13.00-13.50	13.25-13.75	12.75-13.75
Com. & med.	9.00-11.50	10.00-11.50	11.00-12.75	12.00-13.25	9.00-12.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended September 9 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handweights
Toronto	\$28.37	\$31.00	\$31.00	\$27.50
Montreal	27.50	29.75	31.58	27.20
Winnipeg	27.50	30.50	32.47	26.45
Calgary	27.92	27.95	31.10	25.00
Edmonton	28.25	26.55	32.60	23.05
Pr. Albert	26.80	26.50	29.35	24.50
Moose Jaw	26.80	26.70	29.35	25.80
Saskatoon	26.80	29.00	29.35	25.80
Regina	26.80	26.20	29.35	25.80
Vancouver	29.15	30.00	33.10	25.80

*Dominion government premiums not included.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending September 16, 1950:

	CATTLE	Week ended	Prev. week.	Cor.
		Sept. 16	1949	
Chicago ¹	23,320	20,396	26,805	
Kansas City ²	22,231	21,230	26,358	
Omaha ³	21,138	21,337	21,091	
E. St. Louis ⁴	8,945	7,202	10,098	
St. Joseph ⁵	9,716	8,140	12,038	
Sioux City ⁶	11,166	10,564	12,357	
Wichita ⁷	3,757	3,436	6,067	
New York & Jersey City ⁸	6,332	6,984	7,845	
Okla. City ⁹	6,067	5,404	8,921	
Cincinnati ¹⁰	5,070	3,323	6,107	
Denver ¹¹	8,943	6,914	9,240	
St. Paul ¹²	15,426	13,186	21,271	
Milwaukee ¹³	3,565	2,870	3,894	
Total	145,594	131,076	173,062	

	HOGS	Week ended	Prev. week.	Cor.
		Sept. 16	1949	
Chicago ¹	36,099	28,207	31,586	
Kansas City ²	11,082	10,042	12,210	
Omaha ³	33,949	22,173	21,001	
E. St. Louis ⁴	31,919	19,214	25,787	
St. Joseph ⁵	22,778	14,907	17,611	
Sioux City ⁶	13,285	14,346	12,088	
Wichita ⁷	8,678	6,340	4,095	
New York & Jersey City ⁸	44,418	31,525	43,227	
Okla. City ⁹	9,002	5,918	9,481	
Cincinnati ¹⁰	19,119	15,181	15,996	
Denver ¹¹	10,014	6,376	8,543	
St. Paul ¹²	37,910	25,468	40,197	
Milwaukee ¹³	6,580	5,288	5,852	
Total	284,833	204,985	247,767	

	SHEEP	Week ended	Prev. week.	Cor.
		Sept. 16	1949	
Chicago ¹	6,070	5,340	5,753	
Kansas City ²	8,183	7,122	11,623	
Omaha ³	11,571	12,977	14,094	
E. St. Louis ⁴	8,872	6,481	7,794	
St. Joseph ⁵	12,760	7,245	9,931	
Sioux City ⁶	5,340	5,340	5,666	
Wichita ⁷	1,228	670	1,095	
New York & Jersey City ⁸	36,451	30,147	40,975	
Okla. City ⁹	2,197	2,746	2,679	
Cincinnati ¹⁰	606	580	1,541	
Denver ¹¹	17,803	13,167	20,925	
St. Paul ¹²	6,050	5,981	11,675	
Milwaukee ¹³	972	856	971	
Total	119,072	104,632	134,712	

*Cattle and calves.
 †Federally inspected slaughter, including directs.
 ‡Stockyards sales for local slaughter.
 §Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, September 21:

CATTLE:	
Steers, gd.	\$31.50 only
Steers, med. & gd.	27.50@28.75
Steers, com. & med.	24.00@27.00
Heifers, com. & med.	21.50@25.00
Cows, gd.	22.00@23.00
Cows, com. & med.	20.00@22.00
Cows, can. & cut.	16.00@20.00
Sausage bulls, gd.	24.00@26.00
Sausage bulls, com. & med.	20.00@23.50
CALVES:	
Vealers, gd. & ch.	\$30.00@36.00
Com. & med.	20.00@29.00
Culls	12.00@20.00
HOGS:	
Gd. & ch. 180-240	\$22.00@23.00
Sows, 400/down	19.00@20.00
SPRING LAMBS:	
Gd. & ch.	\$28.00@29.00

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Thursday, September 21:

CATTLE:	
Steers, med.	
Brahman	\$28.00 only
Steers, com. to med.	25.00@27.00
Cows, med. to gd.	21.50@23.00
Cows, com.	19.50@21.00
Cows, can. & cut.	17.00@19.00
Bulls, gd.	27.00 only
Bulls, com. to med.	24.00@26.50
CALVES:	
Vealers, med. to gd.	\$28.00@33.00
HOGS:	
Gd. & ch. 180-240	\$24.00@24.75
Sows, med. to gd.	19.00@20.50
SPRING LAMBS:	
Gd. & ch.	\$28.00 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

	CATTLE	Calves	Hogs	Sheep
Sept. 14	3,275	386	9,781	2,291
Sept. 15	1,160	258	7,411	2,032
Sept. 16	523	70	3,167	1,64
Sept. 18	17,378	368	11,067	2,172
Sept. 19	8,549	453	13,988	2,694
Sept. 20	10,858	532	12,402	2,011
Sept. 21	3,700	300	9,500	2,700

*Week so far 40,015 1,653 47,557 9,577
 Week ago ..38,127 1,834 45,831 9,750
 1949 ..38,321 2,782 47,121 11,637
 1948 ..32,944 3,904 38,416 13,965
 *Including 674 cattle, 210 calves, 14,190 hogs and 2,940 sheep direct to packers.

	CATTLE	Calves	Hogs	Sheep
Sept. 14	1,916	...	1,871	272
Sept. 15	715	8	1,210	965
Sept. 16	561	...	725	30
Sept. 18	4,209	63	1,295	160
Sept. 19	4,048	63	1,153	88
Sept. 20	3,763	2	1,322	875
Sept. 21	1,700	...	1,500	200
Week so far	13,720	128	5,240	1,323
Week ago	13,566	54	3,960	834
1949	11,832	296	4,606	2,227
1948	8,769	351	3,933	1,184

	SEPTEMBER RECEIPTS	1950	1949
Cattle	112,000	121,231	
Calves	8,822	10,182	
Hogs	156,867	155,321	
Sheep	32,286	43,003	

	SEPTEMBER SHIPMENTS	1950	1949
Cattle	49,974	44,228	
Hogs	16,618	19,353	
Sheep	7,018	8,521	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Sept. 21:

	Week ended	Prev. week
Packers' purch.	34,302	34,532
Shippers' purch.	6,875	4,722
Total	41,177	39,254

CANADIAN KILL

Inspected slaughter in Canada, week ended September 9:

	CATTLE	Week Ended	Same Week
		September 9	Last Year
Western Canada	11,391	13,361	
Eastern Canada	11,432	13,447	
Total	22,823	26,808	

	HOGS	Week Ended	Same Week
		September 9	Last Year
Western Canada	17,402	13,452	
Eastern Canada	43,649	33,878	
Total	61,051	47,330	

	SHEEP	Week Ended	Same Week
		September 9	Last Year
Western Canada	4,686	6,044	
Eastern Canada	11,126	15,494	
Total	15,994	21,538	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 15:

	CATTLE	Calves	Hogs	Sheep
Salable	440	1,032	827	600
Total (Incl. directs)	3,935	4,059	22,137	22,671
Previous week	320	2,193	958	383
Total (Incl. directs)	3,968	6,183	16,827	17,138

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 14:

	CATTLE	Calves	Hogs	Sheep
Los Angeles	7,000	850	2,600	210
N. Portland	3,385	800	1,625	1,835
S. Francisco	1,015	90	2,650	3,575

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Chicago



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STOCK

Chicago
current and

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 16, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 3,700 hogs; Swift, 1,807 hogs; Wilson, 2,854 hogs; Agar, 6,736 hogs; Shippers, 5,595 hogs; Others, 20,885 hogs.

Total: 23,329 cattle; 1,791 calves; 41,979 hogs; 6,070 sheep.

KANSAS CITY

Armour, 4,012 hogs; Swift, 2,754 hogs; Wilson, 4,204 hogs; Others, 1,123 hogs.

Total: 10,451 hogs; 2,780 calves; 11,082 hogs; 8,183 sheep.

OMAHA

Armour, 6,174 hogs; Cudahy, 4,862 hogs; Wilson, 2,740 hogs; Eagle, 59 hogs; Greater Omaha, 184 hogs; Hoffman, 75 hogs; Rothchild, 495 hogs; Roth, 157 hogs; Kingan, 11,294 hogs; Merchants, 25 hogs; Midwest, 61 hogs; Others, 7,026 hogs.

Total: 20,981 hogs; 26,828 calves; 7,220 sheep.

E. ST. LOUIS

Armour, 3,412 hogs; Swift, 4,365 hogs; Hunter, 1,068 hogs; Heil, 2,206 hogs; Key, 5,561 hogs; Laclede, 2,344 hogs; Siefhoff, 2,344 hogs; Others, 5,677 hogs; Shippers, 6,101 hogs.

Total: 20,623 hogs; 5,700 calves; 47,471 hogs; 10,498 sheep.

ST. JOSEPH

Swift, 3,158 hogs; Armour, 3,408 hogs; Others, 4,449 hogs.

Total: 11,015 hogs; 711 calves; 21,304 hogs; 9,088 sheep.

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CINCINNATI

Gall's, 4,415 hogs; Kahn's, 1,038 hogs; Lohrey, 172 hogs; Meyer, 89 hogs; Schlachter, 172 hogs; Northside, 4,243 hogs; Others, 1,062 hogs.

Total: 4,415 hogs; 1,142 calves; 21,243 hogs; 2,208 sheep.

DENVER

Armour, 1,073 hogs; Swift, 1,507 hogs; Cudahy, 1,033 hogs; Wilson, 791 hogs; Others, 3,210 hogs.

Total: 7,614 hogs; 330 calves; 8,643 hogs; 24,029 sheep.

ST. PAUL

Armour, 5,147 hogs; Bartusch, 1,001 hogs; Cudahy, 1,421 hogs; Riklin, 1,423 hogs; Superior, 5,484 hogs; Swift, 2,364 hogs; Others, 2,364 hogs.

Total: 17,790 hogs; 6,371 calves; 45,937 hogs; 10,857 sheep.

FORT WORTH

Armour, 832 hogs; Swift, 1,688 hogs; Blue Bonnet, 595 hogs; City, 430 hogs; Rosenthal, 286 hogs.

Total: 3,840 hogs; 4,156 calves; 2,600 hogs; 2,919 sheep.

TOTAL PACKER PURCHASES

Week ended Sept. 16: Cattle, 163,406; Hogs, 254,875; Sheep, 87,128. Prev. week: Cattle, 141,000; Hogs, 198,238; Sheep, 75,532. Cor. week: Cattle, 215,129; Hogs, 246,231; Sheep, 106,496.

CORN BELT DIRECT TRADING

Des Moines, Ia., September 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice: 160-180 lbs., \$16.75@19.75; 180-240 lbs., 19.25@21.50; 240-300 lbs., 20.50@21.50; 300-360 lbs., 20.00@26.25.

Receipts of hogs at Corn Belt markets were: Sept. 15, 35,000; Sept. 16, 35,000; Sept. 17, 45,000; Sept. 18, 45,000; Sept. 19, 45,000; Sept. 20, 45,000; Sept. 21, 45,000.

LIVESTOCK RECEIPTS

Receipts at major markets: AT 20 MARKETS, Week Ended: Sept. 16, 306,000; Sept. 9, 229,000; 1949, 374,000; 1948, 327,000; 1947, 376,000.

Hogs AT 11 MARKETS, Wk. Ended: Sept. 16, 35,000; Sept. 9, 45,000; 1949, 313,000; 1948, 231,000; 1947, 241,000.

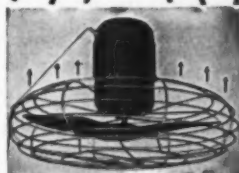
AT 7 MARKETS, Week Ended: Sept. 16, 214,000; Sept. 9, 181,000; 1949, 274,000; 1948, 229,000; 1947, 271,000.

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When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 238 and No. 242.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Sept. 16, 1950	12,625	Week ending Sept. 16, 1950	6,688
Week previous	12,587	Week previous	8,618
Same week year ago	14,585	Same week year ago	15,164
COW:		PORK CURED AND SMOKED:	
Week ending Sept. 16, 1950	1,715	Week ending Sept. 16, 1950	795,355
Week previous	1,973	Week previous	651,514
Same week year ago	1,620	Same week year ago	859,179
BULL:		LARD AND PORK FATS:	
Week ending Sept. 16, 1950	752	Week ending Sept. 16, 1950	130,164
Week previous	1,013	Week previous	103,694
Same week year ago	925	Same week year ago	234,901
VEAL:		LOCAL SLAUGHTER	
Week ending Sept. 16, 1950	11,524	CATTLE: Carcasses	
Week previous	10,877	Week ending Sept. 16, 1950	6,332
Same week year ago	10,992	Week previous	6,984
LAMB:		Same week year ago	7,845
Week ending Sept. 16, 1950	38,862	CALVES:	
Week previous	32,394	Week ending Sept. 16, 1950	10,161
Same week year ago	48,782	Week previous	11,500
MUTTON:		Same week year ago	12,161
Week ending Sept. 16, 1950	545	HOGS:	
Week previous	1,597	Week ending Sept. 16, 1950	44,418
Same week year ago	2,020	Week previous	31,525
HOG AND PIG:		Same week year ago	43,227
Week ending Sept. 16, 1950	11,778	SHEEP:	
Week previous	9,580	Week ending Sept. 16, 1950	36,451
Same week year ago	9,852	Week previous	36,147
PORK CUTS: Pounds		Same week year ago	40,975
Week ending Sept. 16, 1950	1,157,095	COUNTRY DRESSED MEATS	
Week previous	1,046,333	VEAL:	
Same week year ago	1,950,026	Week ending Sept. 16, 1950	5,279
BEEF CUTS:		Week previous	5,017
Week ending Sept. 16, 1950	104,623	Same week year ago	5,795
Week previous	128,837	HOGS:	
Same week year ago	161,545	Week ending Sept. 16, 1950	—
VEAL AND CALF CUTS:		Week previous	—
Week ending Sept. 16, 1950	4,134	Same week year ago	2
Week previous	25,972	LAMB AND MUTTON:	
Same week year ago	4,823	Week ending Sept. 16, 1950	24
LAMB AND MUTTON CUTS:		Week previous	49
Week ending Sept. 16, 1950	6,518	Same week year ago	86
Week previous	9,359		
Same week year ago	2,692		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 16 was reported by the Production and Marketing Administration, U. S. Department of Agriculture, as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	6,332	10,161	44,418	36,451
Baltimore, Philadelphia	6,425	1,407	24,796	1,119
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	13,395	2,408	68,882	4,632
Chicago Area	26,848	5,622	64,915	12,085
St. Paul-Wisc. Group ¹	26,557	15,769	89,324	11,504
St. Louis Area ²	15,260	10,609	58,498	13,681
Sioux City	11,441	162	17,631	7,098
Omaha	23,123	964	41,917	14,438
Kansas City	17,996	5,482	33,792	10,028
Iowa and So. Minn. ³	21,325	3,807	177,672	31,584
SOUTHEAST⁴				
Grand total	222,986	75,599	723,237	217,805
Total week ago	196,444	67,779	557,176	194,251
Total same week 1949	235,002	82,673	662,557	246,786
¹ Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ² Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³ Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Ia., and Albert Lea, Austin, Minn. ⁴ Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵ Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶ Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷ Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.				

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during Aug. 1950—Cattle, 76.6; calves, 65.7; hogs, 73.5; sheep and lambs, 85.0.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 15 were reported as shown in the following table:

	Cattle	Calves	Hogs
Week ended September 15	1,924	2,212	10,250
Week previous	1,665	1,857	8,654
Cor. week last year	1,621	1,173	7,926

CLASSIFIED ADVERTISING

POSITION WANTED

MANAGER: Fully qualified to supervise all operations in large or medium size plant, on salary plus profit sharing basis. Prefer south or southwest. W-309, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING MAN: Thorough knowledge of all casings, selecting, worldwide experience, sales ability, live wire, can take charge of plant, 25 years' experience. Export connections. W-310, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

RENDERING SUPERVISOR: Wet, dry, edible, inedible. North or midwest desired. W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE AND HOG BUYER: 20 years' experience. Familiar with local, shipping and chain store business. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: 25 years' general packing house experience. Curing, sausage, processing, rendering, labor relations. Ability and know-how. W-313, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 22 years' experience local sales, chain stores and shipping. Well known around Philadelphia, New York, Boston. W-314, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Hog kill, cut, casings, lard, rendering, some cattle, calf and sheep experience. W-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

FOREMAN: Hog killing-cutting. Practical foreman for midwest plant, to take charge of killing-cutting departments. Plant killing 8000 hogs per week. Must know labor problems. Good salary. W-331, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERVISOR: To handle complete operations, including buying, sales, production. Executive ability. To share in company profits. W-324, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Sales Representatives Wanted

Well established packinghouse equipment and supply company (not a Chicago concern) is desirous of obtaining two high caliber sales representatives in good, established territories. Must be well versed in selling and have knowledge of packinghouse and sausage manufacturing equipment. All replies confidential. W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, age, references and expected salary. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PHARMACEUTICAL MANUFACTURER

Interested in obtaining services of a man capable of assisting foreman. Must be experienced in making products of animal origin such as liver extracts, bile products, natural hormones, etc. Reply and salary to W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Established manufacturer furnishing essential commodity to meat packing industry, requires sales representative to cover Ontario. Prefer man with practical packing house experience. Must be capable of commanding executive's salary. W-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING MANAGER for old established southern Ohio hotel and restaurant supply house. Must know cutting in order to supervise the operation. Require capable man. In reply state age, experience in this or similar type of work, and salary desired. W-322, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Capable of taking complete charge in absence of supervisor. W-323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN WANTED

Established eastern seasoning house wants salesmen to open packinghouse accounts in territory heretofore only lightly covered. Territory open includes Michigan, Ohio, Missouri, Illinois, Indiana and Iowa. Salary plus commissions available for the opportunist. Please give outline of experience, age, territory and salary desired when answering.

W-318, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories available in east, including New York, and middle west. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF KILLING FOREMAN

Wanted for large midwestern plant. Slaughter beef, veal and lamb. Need practical man capable of handling help. A.F.L. union shop conditions. State age, qualifications, references and marital status in own handwriting. Reply to W-320, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER

Unusual opportunity for first class sausage maker capable of turning out top quality product. Excellent opening for right man. This is a new department in B.A.I. plant located in Pennsylvania and not yet in operation. Apply stating details of experience and capabilities to Box W-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man to handle operation in beef cooler, capable of handling cows and butcher cattle. Must be able to sell and use a knife. W-326, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT CANNING man wanted. Wonderful opportunity for experienced man. Must know formulae, production, costs and have successful background. Contact me week of September 25th at the Palmer House, Chicago. Sam Rosenthal, President, Samuels and Company, Inc., Dallas, Texas.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

BOILERS — SAVE 50%

2 ea. #590 Kewanee, 304 HP, 2501 HS, with trim and asbestos cover. Built 1940, like new. Location: Fort Worth, Texas.

3 ea. #587 Kewanee, 173 HP, 1429 HS, complete with gas burners, fittings, Copes water level control, header valve, etc. Condition: Perfect. Location: Palacios, Texas. Built 1943.

65 HP Erie City Economic, 150# WP, complete with return system, OIL BURNER, smokestack, etc. Built 1942. Room is complete.

FULL STOCK OF BOILERS, RANGING FROM 10 to 750 HP. LARGEST INVENTORY IN THE SOUTH.

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P.O. Box 4111 Memphis, Tenn.

MEAT PACKERS—ATTENTION!

FOR SALE:

- 1—Anco #261 Grease Pump, M.D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Steel 2,000 gal. Jack, O.T., agit. Kettle.
- 2—Dopp seamless Jack, Kettles, 350 and 600 gal.
- 12—Stainless Jacketed Kettles, 30, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.
- 30—Aluminum Jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.

Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
2—5x9 Anco Cookers.
1—Anco 4'x9" Lard Roll.
10—Unused 200 gal. Aluminum Storage Tanks, original cost \$235.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row New York 7, N. Y.
Phone: Barclay 7-0600

FOR SALE: Practically new double effect Swenson Evaporator, also Detroit Roto Stoker, excellent operating condition. Available for immediate shipment. Priced to sell as we have changed our process. Chicago Butchers Calf Skin Ass'n., Inc., 3208 S. Damen Ave., Chicago 8, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Norwalk, California Extraction Company, Box 187, Norwalk, California.

EQUIPMENT WANTED

WANTED: Full complement of lard dry rendering equipment, cookers, tanks, presses, etc. Send full details of type of equipment and prices in letter. W-305, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N.Y.

PLANT WANTED

WANTED TO RENT: Government inspected cooler for boning beef. Must have loading facilities. PW-327, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

• PACKINGHOUSE EQUIPMENT

• SAUSAGE MACHINERY

• ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

AARON EQUIPMENT CO.

1347 So. Ashland Avenue
CHICAGO 8, ILL. • CH 3-5300

PLANTS FOR SALE

FOR SALE or RENT: Near west side Chicago wholesale meat and sausage manufacturing and distributing plant including equipment, trucks, garage, store, apartments. For further details address Zuegel Packing Co., 2413 Roosevelt Road, Chicago 8, Ill.

NEW SLAUGHTER HOUSE FOR SALE

At half its cost. Terms. Equipped to kill all species. Cooler capacity 50 cattle. State inspected. Cattle raising territory of northern California. A. F. Dobrowsky, 1552 Oregon Street, Redding, California.

CENTRAL OHIO—small, full line plant with good potential, \$10,000 will handle on basis of lease and purchase option. Expanded in 1946 to a \$200,000 plant. F8-303, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE KITCHEN: Completely equipped, ready to operate. Located in Fort Collins, Colorado, excellent trade area and wonderful climate. Excellent lease at \$90.00 per month. Full price, including stock of casings, seasonings and wrapping materials, \$8500.00. P.O. Box No. 2, Fort Collins, Colorado.

BUSINESS OPPORTUNITIES

OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-599, THE NATIONAL PROVIDER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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UNUSUAL OPPORTUNITY

Will sell "WITHOUT CASE!" substantial interest in a packing house located in best section of southeast, to party or parties who can furnish surety bond or cash to insure the business against loss under your management. Will also sell balance of stock to operators to be paid for from earnings. This plant, with killing capacity of 800 hogs and 150 cattle weekly, also has complete sausage kitchen with large capacity. Plant is debt free, with unlimited operating funds. This is a chance for some aggressive man who can qualify to get into business for himself, and is made possible by the poor health of the owner, who will not be able to assist in the management. W-301, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

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Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage & Smokehouse Equipment

- 2624—SAUSAGE STUFFER: Globe, 200# cap. \$ 650.00
- 2607—SAUSAGE STUFFER: Anco, 400# cap. with 2 stuffing cocks, reconditioned, guaranteed. 675.00
- 1978—GRINDER: Cleveland Klean-Cut #7E, with 20 HP. motor & starter, Hamburger form attachment, 10 plates, extra knives, excellent cond. 700.00
- 2734—SILENT CUTTER: Buffalo #8B, with 30 HP. motor. 525.00
- 2143—SILENT CUTTER: Ross 80-A, 375# cap., motor pulley belts, no motor, unloader equipped with motor, excellent cond. 1700.00
- 2140—SILENT CUTTER: Buffalo #90, cap. 600#, with 50 HP. motor, self-emptying, excellent cond. 1450.00
- 2668—SILENT CUTTER: Boschert, 48B, with 30 HP. motor. 675.00
- 2636—SLICER: Anco, complete with knives, motor, conveyor. 375.00
- 2638—SLICER: U.S. Model F, excellent cond. 350.00
- 2678—SLICER: U.S. Model 150B, no stand or shingling attachment. 825.00
- 2675—SMOKESTICK TRUCKS. ea. 15.00
- 2676—SMOKESTICKS: 42", wooden. ea. .05

Rendering & Kill Floor

RENDERING LAYOUT FROM CLOSED PLANT AS FOLLOWS:

- 5x10 Anco, Cooker with motor & starter, 42"x10" Anco, Dryer with motor & starter, Cracking Pan, Blow Tanks, Condensers, Anco, 150 Ton Hydraulic Press with Pump, Grease Pump, Storage Tank. \$3750.00
- 2013—CRACKLING PRESS: Hydraulic, 500 Ton Dunning & Boschert, complete with control valves & press plates, National Hydraulic Pressure Pump 10x14x12, excellent cond. 1750.00
- 1942—RENDERING TANK: Koch 500 gal. excellent condition. 385.00
- 2609—LARD PUMP: Anco, #227, steam, with lubricator 3"x2"x3" (New—never used). 215.00
- 2634—COOKER: 5x9 (NEW) not for pressure. 3350.00
- 2198—ENTRAIL WASHER: (NEW) Globe #203, 30"x10" with motor & starter. 1500.00
- 2235—BEEF WASHER: (NEW) Hunk Pressure Globe with 5 HP. motor. 475.00
- 2234—MEAT SAW: Do-All (NEW) Model M8-15, throat depth 15 1/2", 15" cutting clearance, complete with all standard equipment, tables, etc. 400.00
- 2672—DIAMOND HOG: Boss #705, size 36, with 40 HP. motor, flexible coupling, starter & base. 1750.00
- 2487—HOG DEHAIRER: Boss, with 7 1/2 HP. motor & starter, cap. 60 hog per hr. 775.00

Miscellaneous

- 1394—KETTLE: Stainless steel jacketed, only used few minutes for experimental work, Mfg. by J. W. Pender, 35 gal. cap. 100# pressure, with stainless agitator, aluminum scraper blades, safety valve, etc. \$ 475.00
- 2164—OVEN: Meek Reel, gas fired, including burners, 54 sq. cap. 425.00
- 1396—RAPID POWER BOOSTER: Mfgd. by Rapids Standard Co. Inc. with 3/4 HP. gearhead motor. 400.00
- 2692—SCALES: (2) Toledo Portable Platform, Model H121. 350.00
- 2733—SCALE: Fairbanks-Morse floor, dial, 1700# cap. 12 graduations, used only 7 months, excellent cond. 685.00
- 1983—PAK TYER: Fellin, Model F10, only 9 mo. old, 3/4 HP. used very little. 350.00
- 2633—BOILER: 32 HP. H.I.P. 100# pressure with Winkler Stoker, steel enclosed, new in 1945, ASME code. 900.00
- 1941—BOILER: Erie Economic, 80 HP. with Smokestack. 1250.00
- 2688—ICE MACHINE: Frick 7x7, complete with manifold, valve, strainer, etc. 650.00

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1401 W. Pershing Rd. (39th St.)
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FRONTIER 4-6900

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New, Used & Rebuilt Equipment
Liquidators and Appraisers

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